

## Chocolate Paradox

**Pralin croquant** is an excellent almond praline paste with chocolate and pieces of crispy crepe flakes. It can be used right out of the pail for excellent fillings, as a spread on biscuits or in confectionary.




**Marguerite**

### Weight

Chocolate	0.800 kg
Butter	0.200 kg
Eggs (12)	0.600 kg
Sugar	0.320 kg
Flour (Wheat)	0.050 kg
Cornflour	0.050 kg

**Pralin croquant**

n.e.

### Preparation

1. Melt chocolate and butter together.
2. Mix the eggs, sugar, flour and cornflour together.
3. Add this mixture to the chocolate/butter mix.
4. Allow to cool. Then fill the Flexipan moulds half-full.
5. Place a piece of chilled Pralin Croquant inside.
6. Fill the rest of the mould with the chocolate mix.
7. Bake for 9 to 10 minutes at 200°C, vent open!
8. Once cooked, allow to cool, turn out and enjoy!

[www.csmbakerysolutions.com](http://www.csmbakerysolutions.com)

**CSM Bakery Solutions**  
**International Operations**  
Theodor-Heuss-Allee 8  
28215 Bremen/Germany

tel: +49 421 3502 200  
fax: +49 421 3502 232  
email: [Info.international@csmbakerysolutions.com](mailto:Info.international@csmbakerysolutions.com)