Chicory gianduja crunch balls

Description
Gianduja with chicory, wafer flakes and almonds

Yield
63 pieces of 19 g

Scheduling
Preparation: 30 minutes

Nutritional values (100 g or 100 ml)
energy: 2'258 kJ/540 kcal;
fat: 35 g, of which saturated 12 g;
carbohydrates: 43 g, of which sugars 38 g;
protein: 10 g; salt 0.1 g

Ingredients

Gianduja with chicory (388 g)

135 g	almonds, raw
135 g	icing sugar without additives
8 g	chicory powder (coffee substitute)
110 g	couverture Maracaibo 65%

Ingredients for crunch balls (833 g)

183 g	milk chocolate hollow spheres (Ø 26 mm)
45 g	croquantine (wafer flakes, broken)
380 g	gianduja with chicory
65 g	couverture Maracaibo 65%
160 g	almonds, raw, roasted, coarsely ground, sieved

Production

1

Ingredients

These pralines consist of a milk chocolate hollow sphere (Ø 26 mm) filled with a creamy gianduja made from roasted almonds and a subtle hint of chicory. Beneath the filling are crispy wafer flakes, and the exterior is coated with coarsely ground roasted almonds. Chicory is a root and a caffeine-free alternative to coffee, lending a slightly bitter, aromatic-roasty note to the product.

2

Gianduja with chicory

Roast the almonds and leave to cool completely.
Blend or roll the roasted almonds together with the icing sugar into a fine, oily mass. Work in the chicory powder and mix well. Then stir in the tempered milk couverture to create a homogeneous gianduja.
Keep the gianduja ready for further processing.

3

Filling wafer flakes

Place the filling plate over the hollow spheres. Evenly distribute the broken wafer flakes into each sphere. Fill approximately 0.7 g of wafer flakes per hollow sphere.

4

Filling the gianduja with chicory

Fill each sphere with approx. 6 g of gianduja and allow to set slightly. No additional sealing is required, as the filling is shelf-stable.

5

Coating and almond finish

Roast the raw almonds and coarsely grind them. Sieve the almonds through a coarse and then a fine sieve to achieve a medium granulation.
Allow the coated spheres to set.