

# PRALINÉ GANACHE

## FILLING

### Ingredients

65 g whipping cream

5 g honey

5 g glucose syrup

100 g milk chocolate

75 g hazelnut praliné

*For the filling for these bonbons, I have used Hazelnut Praliné from Callebaut, but you can easily use a homemade praliné (made from equal parts caramelised sugar and roasted, shelled hazelnuts).*



*Delicious, firm ganache with a wonderful flavour from milk chocolate and hazelnuts.*

### Procedure

1. Combine whipping cream, honey, and glucose syrup and bring the mixture to a boil (I use the microwave for this). Set the mixture aside, so it can cool down a little while you melt the chocolate.
2. Carefully melt the milk chocolate to 35°C (I also do this in the microwave).
3. Transfer the hazelnut praliné to a small bowl and then add the cream mixture - partially in three stages - to the hazelnut praliné while stirring in the centre with a small silicone spatula. Stir until the mixture becomes uniform. Set the mixture aside and let it cool down to 40°C.
4. Pour the cream/praliné mixture over the melted chocolate - partially in three stages - while stirring in the centre with a small silicone spatula. Stir until the ganache becomes homogeneous and glossy. Blend the ganache with an immersion blender.
5. Transfer the ganache to a piping bag and check that the temperature has dropped to 30°C. The praliné ganache is then ready for use.