



# Grand Marnier Crunch Praline

## Grand Marnier Truffle Mass

- 500 g butter
- 150 g fin Sugar
- 1000 g dark chocolate ( Sao Thomé )
- 300 g Grand Marnier
- approx. 100 g candied oranges

Method Truffle Mass:  
 Mixing fin Sugar and butter,  
 than ad the dark chocolate and  
 in the end ad the Grand Marnier  
 as well.



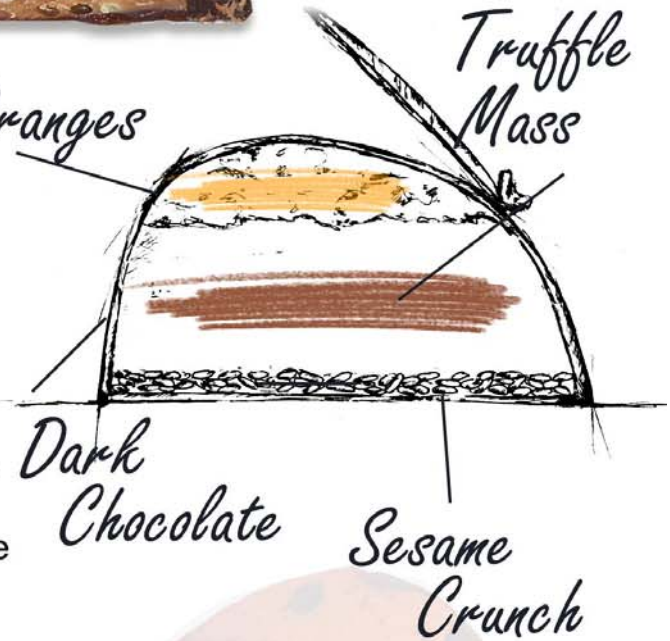
## Sesame - Crunch

- 100 g sesame seeds
- 300 g milk chocolate ( Origin Select Java )

Method Sesame - Crunch  
 Lightly roast the sesame seeds without any  
 oil and allow to cool off.  
 Mix the lukewarm sesame seeds with the  
 milk chocolate and roll out between two foils  
 approx. 2 mm thick.  
 After it has cooled off, cut out little leaves the  
 size of approx. 1.5 cm.

*Candied Oranges*

*Truffle Mass*



*Dark Chocolate*

*Sesame Crunch*

## Producing Shell Pralines

Marble the shell with red, yellow and orange-coloured  
 cocoa butter and cover with dark chocolate.  
 Place a small amount of candied oranges in  
 the covered shell and top with the whipped  
 Grand Marnier truffles mass.  
 Put the sesame-crunch piece on top  
 and seal the shell with dark chocolate.

*Moulded Pralines*