



CHOCTASTIC! A DISCOVERY WORKSHOP

The Secrets of Valrhona Praliné

Objectives

- Learn about praliné's composition and what gives it its flavour.
- Identify the various stages in making praliné.

Messages

- The choice of nuts and the cooking method are key factors in the flavour of praliné.
- Like chocolate, praliné is made, and then worked with, using precise techniques to express all of its quality.

Format and tools

- PowerPoint presentation.
- KitchenAid processor, to make a praliné and optimally understand the process.
- Almond *chouchou* for tasting, to illustrate the "*chouchou*" cooking method.
- Two kinds of almond praliné for tasting, to discover the two Valrhona Praliné flavour families: "intense caramelised flavour" and "nutty notes".



Teens,
Adults

PRICE / Person

1€*

*in addition to Self-Guided Tour price

Duration
30 min

Max.
number
of people 40

LA CITÉ
DU CHOCOLAT
VALRHONA