

NATUR EMUL Recipes

An original École Valrhona recipe



Apple-Flavored Almond Praliné Sauce

- 300 g** Royal Gala apple juice
- 5 g** SOSA Natur Emul
- 150 g** CAMELIZED 60% ALMOND PRALINÉ

Mix together the Natur Emul emulsifier and apple juice. While it is still cold, gradually combine with the praliné. Finish off the emulsion using an immersion blender to give it a homogeneous texture.

Tip: Put the sauce in a container and place it in a sous-vide cooker for a few moments. Once it no longer has any micro-bubbles, the sauce will go back to its original color.