GUSTYCAKES1 by GUSTAVO BRICEÑO	Use For: PIEDMONTE CRISPY HAZELNUT	

INGREDIENTS (KG)											%	
HAZELNUT PRALINE			0.373	0.745	1.490	2.980	3.725	5.588	7.451	11.176	37.25%	0.190
MILK CHOCOLATE			0.196	0.392	0.784	1.569	1.961	2.941	3.922	5.882	19.61%	0.100
TOASTED HAZELNUTS			0.098	0.196	0.392	0.784	0.980	1.471	1.961	2.941	9.80%	0.050
FEUILLETINE			0.333	0.667	1.333	2.667	3.333	5.000	6.667	10.000	33.33%	0.170
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	0.000
WEIGHT			**1.000**	**2.000**	**4.000**	**8.000**	**10.000**	**15.000**	**20.000**	**30.000**	**100.00%**	0.510
			0.000	**0.000**	**0.000**	**0.000**	**0.000**	**0.000**	**0.000**	**0.000**	0.000	

Process:

MIX TO COMBINE PRALINE WITH CHOCOLATE IN A MEDIUM SIZE BOWL.
ADD HAZELNUTS AND FEUILLETINE AND STIR COMBINE.