



BLUE AGATE

PRALINE WITH FRUIT FILLING

DIFFICULTY LEVEL



OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68% - TEMPERED

BURRO DI CACAO - TEMPERED BLUE

BURRO DI CACAO - TEMPERED WHITE

BURRO DI CACAO - TEMPERED BLACK

PREPARATION

To Taste

Refrigerate a polycarbonate mould at 18 °C.

To Taste

Pour in 1 drop of white, blue and black cocoa butter, then spray with air only using an airbrush

To Taste

To Taste

Remove the excess of cocoa butter and let crystalize.

Create a chocolate shell using tempered SINFONIA FONDENTE 68%, remove excess and let crystallize.

FRUIT GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT

FRUTTIDOR MIRTILLO

SINFONIA CIOCCOLATO BIANCO

PREPARATION

g 50

Melt the SINFONIA FONDENTE 56% at 45° in the microwave. In a separate bowl, use an immersion blender to emulsify the FRUTTIDOR and the liquid cream.

g 100

g 100

Now, make a ganache and take its temperature to 28 °C, then pour into the mould and fill it almost completely, leaving an empty space of a couple of cm from the top edge.

Make it crystallize.

FINAL COMPOSITION

Once the ganache is solidified, close the praline with tempered SINFONIA FONDENTE 68%.

Wait for the crystallization to be completed before removing from the mould.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF