

SPICY CRUNCHY PRALINE YELLOW

CONCEPT OF PRALINES FILLED WITH SPICY CARAMEL AND CRUNKY FILLING.

DIFFICULTY LEVEL

OUTER SHELL

INGREDIENTS

RENO CONCERTO FONDENTE 52% - MELTED AT 45°C	g 100
COLOURED COCOA BUTTER - BLACK-MELTED AT 45°C	g 30
COLOURED COCOA BUTTER - WHITE-TEMPERED AT 28°C	To Taste
COLOURED COCOA BUTTER - BRIGHT YELLOW-TEMPERED AT 28°C	To Taste
SINFONIA CIOCCOLATO FONDENTE 68% - TEMPERED	To Taste

PREPARATION

Mix together the RENO with the black cocoa butter. Temper everything at 28 ° C.

With the help of a pipng bag pour a drop of the mixture into the cavities of the polycarbonate mold and immediately, using a chocolate mold of the same size as the pralines, apply light pressure to obtain a branch effect.

Spray the inside of the mold with yellow cocoa butter, clean the mold and set it to crystallize.

Then spray the inside of the mold with white cocoa butter, clean the mold and set it to crystallize.

Finally, make the chocolate shell using the SINFONIA, filling the mold, vibrating it and removing the excess of chocolate.

Place the colored chocolate shell to crystallize.

SPICY CARAMEL

INGREDIENTS

TOFFEE D'OR CARAMEL	g 70
GLUCOSIO	g 30
SPICES - GROUND CORIANDER SEEDS	g 1-2

PREPARATION

Heat all the ingredients in the microwave until reach 40 ° C.

Mix well and cool down to 28 ° C.

CRUNCHY FILLING

INGREDIENTS

PRALIN DELICRISP CITRON MERINGUE	g	
SINFONIA CIOCCOLATO BIANCO - MELTED AT 45°C	g	30

PREPARATION

Mix the ingredients with a spatula and use at 26 ° C.

FINAL COMPOSITION

Fill the chocolate shell halfway with the spiced caramel.

Fill with the crunchy filling, leaving 2mm from the edge of the praline.

Place the praline to crystallize and, when it is totally crystallized, close it with the tempered SINFONIA.

Once the praline is totally crystallized it can be removed from the mold.

These quantities are sufficient to make a mold of 30 pralines.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF