



## BLUE AGATA

### OUTHER SHELL

#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68% - TEMPERED

BURRO DI CACAO - BLUE TEMPERED

BURRO DI CACAO - WHITE TEMPERED

BURRO DI CACAO - BLACK TEMPERED

To Taste

To Taste

To Taste

To Taste

#### PREPARATION

Refrigerate a polycarbonate mold at 18 ° C.

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

Remove the excess cocoa butter and let it crystallize.

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

### FRUIT GANACHE

#### INGREDIENTS

LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE, LIQUID

FRUTTIDOR MIRTILLO - AT ROOM TEMPERATURE

SINFONIA CIOCCOLATO BIANCO

g 50

g 100

g 100

#### PREPARATION

In the microwave, melt SINFONIA FONDENTE 56% at 45 ° C, separately emulsify with an immersion blender, cream and FRUTTIDOR, then make a ganache.

Pour the ganache into the mold at a temperature of 28 ° C leaving only a couple of mm from the edge of the mold, then set it to crystallize.

#### FINAL COMPOSITION

Once the ganache has solidified, close the praline with tempered SINFONIA FONDENTE 68%.  
Let it crystallize completely before removing from the mold.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF