



## PRALINA SENSE 1.0 SOUR

Soft, sour and scented Lime syrup quickly followed by a lime, cardamom and creamy white chocolate ganache.

**DIFFICULTY LEVEL**



### DARK CHOCOLATE SHELL

#### INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%

#### PREPARATION

- To Taste
- In a polycarbonate mold refrigerated at 18°C, spray some green colored cocoa butter tempered at 28°C
  - Blow it with compressed air to get a gradient effect
  - Spray some tempered white cocoa butter at 28°C
  - Let it crystallize and make a MINUETTO FONDENTE SANTO DOMINGO 75% chocolate shell tempered at 31°C

### LIME 0% GANACHE

#### INGREDIENTS

GLUCOSIO  
ZUCCHERO INVERTITO  
DEXTROSE  
LIME JUICE  
CARDAMOM  
GRATED LIME ZEST  
SINFONIA CIOCCOLATO BIANCO  
BURRO DI CACAO

#### PREPARATION

- g 40  
g 50  
g 30  
g 120  
g 2  
g 8  
g 340  
g 9
- Heat the lime juice at 40°C and infuse the cardamom for 2 hours.
  - Filter the juice by removing the cardamom.
  - Heat GLUCOSIO, ZUCCHERO INVERTITO, dextrose, lime juice and cardamom at 70°C.
  - Add SINFONIA CIOCCOLATO BIANCO and mix.
  - Add the cocoa butter melted at low temperature.
  - Put in the fridge overnight and use the next day or bring it to 28-30°C maximum and use immediately.

## CONCENTRATED LIME

---

### INGREDIENTS

GLUCOSIO	g 120
LIME JUICE	g 20
GRATED LIME ZEST	g 5

### PREPARATION

Bring all the ingredients to 70°C and leave them to cool at room temperature (prepare the day before)

### FINAL COMPOSITION

- Pour a drop of concentrated lime on the bottom of the coverture
- Pour the ganache and fill the mold almost completely if the ganache taken from the fridge is too thick heat it in the microwave up to 30°C maximum, blend with a spatula (no mixer).
- Put in the refrigerator until the ganache crystallizes
- Complete with tempered MINUETTO FONDENTE SANTO DOMINGO 75% chocolate

### AMBASSADOR'S TIPS

To heighten the experiences close your eyes  
DO NOT CHEW! Let it melt slowly