

# PRALINA SENSE 5.0 BITTER

## **DARK CHOCOLATE SHELL**

INGREDIENTS		PREPARATION
MINUETTO FONDENTE SANTO DOMINGO 75%	To Taste	- In a chilled polycarbonate mold (18°C) spray some black colored cocoa butter
		tempered at 28°C
		- Let it crystallize and make a chocolate shell using MINUETTO FONDENTE SANTO

DOMINGO 75% tempered at 31°C

# **COFFEE GANACHE**

INGREDIENTS		PREPARATION
WATER	g 300	-Boil water
GLUCOSIO	g 80	-Add the soluble coffee and mix
ZUCCHERO INVERTITO	g 70	-Add salt, sugars and well mix
DEXTROSE	g 80	-Add chocolate and mix
SALT	g 1	-Add the melted cocoa butter and mix
SOLUBLE COFFEE	g 30	-Put in the refrigerator overnight and use the following day or bring it to 28-30°C
MINUETTO FONDENTE MADAGASCAR 72%	g 450	maximum and use immediately
BURRO DI CACAO	g 100	maximam and use immediately



## **CONCENTRATED ESPRESSO**

INGREDIENTS		PREPARATION
GLUCOSIO	g 60	Boil water, add all the other ingredients and mix
WATER	g 100	-Cool at room temperature (prepare the previous day)
SOLUBLE COFFEE	g 20	
CASTER SUGAR	g 120	

## **FINAL COMPOSITION**

- -Pour on the shell bottom a drop of concentrated espresso
- -Pour the ganache almost filling the mold if the ganache taken from the fridge is too thick, heat it in the microwave up to 28-30°C maximum, blending with a spatula (no mixer)
- -Put in the refrigerator until the ganache crystallizes
- -Complete with chocolate MINUETTO FONDENTE SANTO DOMINGO 75% tempered at 31°C

