

CARAMEL MOJITO

FRESH AND TASTY PRALINE WITH CARAMEL CHOCOLATE AND MOJITO!

DIFFICULTY LEVEL B B







CHOCOLATE SHELL

INGREDIENTS		PREPARATION
BURRO DI CACAO - COLOURED GREEN, TEMPERED AT 28°C	To Taste	Color the polycarbonate mold with cocoa butter.
BURRO DI CACAO - COLOURED YELLOW, TEMPERED AT 28°C	To Taste	Finally, make the chocolate shell.
BURRO DI CACAO - COLOURED BLACK, TEMPERED AT 28°C	To Taste	
SINFONIA CIOCCOLATO CARAMEL ORO - TEMPERED AT 28°C	To Taste	

LIME CARAMEL GANACHE

INGREDIENTS		PREPARATION
GLUCOSIO	g 40	Heat the sugars and lime juice to 70°C.
ZUCCHERO INVERTITO	g 50	Pour over the chocolate and cocoa butter and emulsify.
DEXTROSE	g 30	Refrigerate 24h, use heated to 28°C.
LIME JUICE	g 120	
SINFONIA CIOCCOLATO CARAMEL ORO	g 340	
BURRO DI CACAO	g 9	



CONCENTRATED MINT LIME

INGREDIENTS		PREPARATION
GLUCOSIO	g 120	Bring all the ingredients to 70°C and leave them to cool at room temperature.
LIME JUICE	g 20	
MINT LEAVES - FINELY CHOPPED	g 5	

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



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

AMBASSADOR'S TIPS

It's important to prepare both fillings a day in advance.

