



## CARAMEL MOJITO

FRESH AND TASTY PRALINE WITH CARAMEL CHOCOLATE AND MOJITO!

DIFFICULTY LEVEL



### CHOCOLATE SHELL

#### INGREDIENTS

BURRO DI CACAO - COLOURED GREEN, TEMPERED AT 28°C

BURRO DI CACAO - COLOURED YELLOW, TEMPERED AT 28°C

BURRO DI CACAO - COLOURED BLACK, TEMPERED AT 28°C

SINFONIA CIOCCOLATO CARAMEL ORO - TEMPERED AT 28°C

To Taste

To Taste

To Taste

To Taste

#### PREPARATION

Color the polycarbonate mold with cocoa butter.

Finally, make the chocolate shell.

### LIME CARAMEL GANACHE

#### INGREDIENTS

GLUCOSIO

ZUCCHERO INVERTITO

DEXTROSE

LIME JUICE

SINFONIA CIOCCOLATO CARAMEL ORO

BURRO DI CACAO

g 40

g 50

g 30

g 120

g 340

g 9

#### PREPARATION

Heat the sugars and lime juice to 70°C.

Pour over the chocolate and cocoa butter and emulsify.

Refrigerate 24h, use heated to 28°C.

## CONCENTRATED MINT LIME

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### INGREDIENTS

GLUCOSIO	g 120
LIME JUICE	g 20
MINT LEAVES - FINELY CHOPPED	g 5

### PREPARATION

Bring all the ingredients to 70°C and leave them to cool at room temperature.

### FINAL COMPOSITION

- Pour a drop of concentrated lime on the bottom of the couverture
- 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.