

CHOCOLATE AND BLUEBERRY PRALINE

SHELL

INGREDIENTS		PREPARATION
BURRO DI CACAO - PURPLE COLORED	To Taste	- Melt the purple cocoa butter at 45°C and temper it at 28°C.
BURRO DI CACAO - GOLD COLORED	To Taste	- Using a spray gun and a compressor, spray the tempered cocoa butter onto half of the praline mold
RENO X CIOCCOLATO FONDENTE 54,5%	To Taste	and let it crystallize at 15°C.
		- Melt the gold cocoa butter at 45°C and temper it at 28°C.
		- Using a spray gun and a compressor, spray the tempered cocoa butter onto half of the praline mold
		and let it crystallize at 15°C.
		- Once crystallized, create a chocolate shell using RENO X FONDENTE, wipe off the excess
		chocolate, and let it crystallize.

BLUEBERRY FILLING

INGREDIENTS		PREPARATION
FRUTTA IN CREMA CESARIN - BLUEBERRY	To Taste	- Using a piping bag, make a drop on the bottom of the shirt and leave to rest at 18°C for about 30
		minutes.



INGREDIENTS

CHOCOSMART CIOCCOLATO

PREPARATION

To Taste

- Melt the CHOCOSMART FONDENTE at 30°C and fill the pralines, leaving about 1 mm from the edge.

FINAL COMPOSITION

- Let it crystallize and close the mold with tempered RENO X FONDENTE chocolate.
- Wait until the pralines are completely crystallized before removing them from the mold.



RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF

