



RAINDROPS

AN ELEGANT WAY TO SERVE SOFT NOUGATS

DIFFICULTY LEVEL



RED FRUIT FLAVOURED FILLING

INGREDIENTS

NOBEL BIANCO - MELTED AT 45°C

PRALIN DELICRISP FRUITS ROUGES

g 200

g 200

PREPARATION

Combine the ingredients and use the mixture to fill some small hemispherical silicone moulds.

Let fully crystallize in the fridge, then remove from moulds.

LEMON FLAVOURED FILLING

INGREDIENTS

NOBEL BIANCO - MELTED AT 45°C

PRALIN DELICRISP CITRON MERINGUE

g 200

g 200

PREPARATION

Combine the ingredients and use the mixture to fill some small hemispherical silicone moulds.

Before it begins to harden, pair with the red fruit hemisphere previously created.

Let crystallize in the fridge until fully hardened.

COATING AND DECORATION

INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4% - TEMPERED

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - TEMPERED

To Taste

To Taste

FINAL COMPOSITION

Wait for the raindrops to be fully crystallized, then remove them from moulds and place them onto some golf tees, glaze with the different kinds of tempered chocolate so as to create a marble effect.

Once crystallized, remove the raindrops.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF