



## PRALINA SENSE 1.0 SOUR

SOFT, SOUR AND SCENTED LIME SYRUP QUICKLY FOLLOWED BY A LIME, CARDAMOM AND CREAMY WHITE CHOCOLATE GANACHE.

DIFFICULTY LEVEL



### DARK CHOCOLATE SHELL

#### INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%

#### PREPARATION

To Taste

- In a polycarbonate mold refrigerated at 18°C, spray some green colored cocoa butter tempered at 28°C
- Blow it with compressed air to get a gradient effect
- Spray some tempered white cocoa butter at 28°C
- Let it crystallize and make a MINUETTO FONDENTE SANTO DOMINGO 75% chocolate shell tempered at 31°C

### LIME 0% GANACHE

#### INGREDIENTS

GLUCOSIO

ZUCCHERO INVERTITO

DEXTROSE

LIME JUICE

CARDAMOM

GRATED LIME ZEST

SINFONIA CIOCCOLATO BIANCO 33%

BURRO DI CACAO

#### PREPARATION

- g 40 - Heat the lime juice at 40°C and infuse the cardamom for 2 hours.
- g 50 - Filter the juice by removing the cardamom.
- g 30 - Heat GLUCOSIO, ZUCCHERO INVERTITO, dextrose, lime juice and cardamom at 70°C.
- g 120 - Add SINFONIA CIOCCOLATO BIANCO and mix.
- g 2 - Add the cocoa butter melted at low temperature.
- g 8 - Put in the fridge overnight and use the next day or bring it to 28-30°C maximum and use immediately.
- g 340
- g 9

## CONCENTRATED LIME

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### INGREDIENTS

GLUCOSIO	g 120
LIME JUICE	g 20
GRATED LIME ZEST	g 5

### PREPARATION

Bring all the ingredients to 70°C and leave them to cool at room temperature (prepare the day before)

### 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

### AMBASSADOR'S TIPS

To heighten the experiences close your eyes  
DO NOT CHEW! Let it melt slowly