



PRALINA SENSE 3.0 UMAMI

YOU'LL BE HIT BY AN INTENSE SOY MISO FLAVOR, WHICH WILL BE QUICKLY COUNTERED BY A YUZU GANACHE. THE FIRST SENSATION OF THIS PRALINE WILL BE REALLY DIFFERENT FROM ITS FINAL TASTE.

DIFFICULTY LEVEL



DARK CHOCOLATE SHELL

INGREDIENTS

MINUETTO FONDENTE MADAGASCAR 72%

PREPARATION

To Taste

- In a chilled polycarbonate mold (18°C) sprinkle some red colored cocoa butter tempered at 28°C
- Spray some tempered white cocoa butter at 28°C
- Let it crystallize and make a chocolate couverture MINUETTO FONDENTE MADAGASCAR 72% tempered at 31°C

YUZU GANACHE

INGREDIENTS

YUZU PUREE
GLUCOSIO
ZUCCHERO INVERTITO
DEXTROSE
SALT
MINUETTO LATTE SANTO DOMINGO 38%
BURRO DI CACAO

PREPARATION

- g 155 Heat the yuzu puree, GLUCOSIO, invert sugar, dextrose and salt at 70°C.
- g 80 -Add MINUETTO LATTE SANTO DOMINGO 38% and mix
- g 80 -Add low temperature melted cocoa butter.
- g 60 -Put in the refrigerator overnight and use the following day or bring to 28-30°C maximum and
- g 1 use immediately
- g 400
- g 120

INGREDIENTS

SOY SAUCE	g 30
GLUCOSIO	g 120
MISO PASTE	g 10

PREPARATION

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

FINAL COMPOSITION

- Pour on the covering bottom a drop of miso and soy concentrated.
- Pour the ganache almost filling the mold, if the ganache taken from the fridge is too thick heat it in the microwave up to 28-30°C maximum using a spatula (no mixer).
- Put in the refrigerator until the ganache crystallizes
- Complete with MINUETTO FONDENTE MADAGASCAR 72% tempered at 31°C