



CHOCOLATE AND BLUEBERRY PRALINE

SHELL

INGREDIENTS

BURRO DI CACAO - PURPLE COLORED

BURRO DI CACAO - GOLD COLORED

RENO X CIOCCOLATO FONDENTE 54,5%

PREPARATION

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| To Taste | - Melt the purple cocoa butter at 45°C and temper it at 28°C. |
| To Taste | - Using a spray gun and a compressor, spray the tempered cocoa butter onto half of the praline mold |
| 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

FRUTTA IN CREMA CESARIN - BLUEBERRY

PREPARATION

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| To Taste | - Using a piping bag, make a drop on the bottom of the shell 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