PRALINA SENSE 4.0 SALT

THE SALT WILL ACTIVATE THE SALIVARY GLANDS SO THAT YOU CAN BETTER APPRECIATE THE TASTE OF CHOCOLATE, CARAMEL AND THE CRUNCHY EFFECT, IN ORDER TO CREATE AN EXPLOSIVE EXPERIENCE.

DIFFICULTY LEVEL

SMOKED SALT GANACHE

INGREDIENTS

WATER	g 150
LAPSUNG TEA IN LEAVES	g 10
STAR ANISE	g 2
CINNAMON POWDER	g 2
GLUCOSIO	g 80
ZUCCHERO INVERTITO	g 80
SALT	g 4
MINUETTO FONDENTE MADAGASCAR 72%	g 400
BURRO DI CACAO	g 90

PREPARATION

-Heat the water at 40°C and infuse the tea, anise and cinnamon for two hours

-Filter the mixture and get at least 120 gr of liquid infusion (if it is less add some water)

-Heat at 70°C the glucose with invert sugar and salt and add to the tea, anise and cinnamon

-Add MINUETTO FONDENTE MADAGASCAR 72% and mix

-Add the low temperature melted sugar

-Put in the refrigerator overnight and use the following day or bring to a maximum of 28-30°C and use immediately

SALTED CARAMEL FILLING

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste

PREPARATION

- Spread the product between two sheets of baking paper at a height of about 4 millimeters and place in the refrigerator for about 1 hour

- Cut into small 5x5mm squares and set aside in the refrigerator

FINAL COMPOSITION

-In a chilled (18°C) polycarbonate mold spray some black coloured cocoa butter tempered at 28°C

-Blow with compressed air to get a gradient effect

-Spay some white cocoa butter tempered at 28°C

-Let it crystalize and make a chocolate shell using MINUETTO FONDENTE MADAGASCAR 72% tempered at 31°C

-On the bottom of the shell pour a drop of salted caramel filling

-Insert a square of PRALIN DELICRISP CARAMEL FLEUR DE SEL

-Pour the ganache almost filling the mold - if the ganache taken from the fridge s too thick heat it in the microwave up a maximum of 28-30°C and blend with a spatula (no mixer)

-Put in the refrigerator until the ganache crystallizes

-Complete with MINUETTO MADAGASCAR 72%dark chocolate tempered at 31°C