



PRALINE WITH PASSION FRUIT AND PISTACHIO CREMINO

👤 Intermediate level

FRUIT GELEE'

INGREDIENTS

passion fruit purée
caster sugar
glucose syrup
dextrose
caster sugar
pectin

PREPARATION

400g Combine the passion fruit puree, the first part of granulated sugar, the
60g glucose syrup and the dextrose in a saucepan.
160g Heat until it reaches 60 degrees and add the remaining granulated sugar
80g previously mixed with the pectin.
20g Cook until it reaches 107°C (brix 75°)
16g Remove from the heat and add the citric acid.
6g Pour the passion fruit gelée into a square frame and leave to cool

PISTACHIO CREMINO

INGREDIENTS

SINFONIA PISTACCHIO
sunflower oil

DELICRISP

PREPARATION

550g Pre-crystallize the PISTACCHIO SINFONIA at 27°C, add the seed oil and
85g delicrisp and emulsify with a mixer.
50g Take the square frame with the passion fruit gelee and place a second
square frame on top and then pour the pistachio cremino over the passion
fruit gelee.
Leave to crystallize at 15°C overnight.

Final composition

Take the square frame with the pistachio cream and the passion fruit gelée, turn it over so as to have the gelée on the top.

With a knife cut the edges and remove the frame.

With the guitar cut small squares.

Precrystallize the PISTACCHIO SINFONIA at 27°C and cover the individual squares.

Decorate with toasted pistachio grains (2-4mm)