

PRALINE WITH PASSION FRUIT AND PISTACHIO CREMINO

Intermediate level



RECIPE CREATED BY:

Francesco Maggio

Cioccolatiere

FRUIT GELEE'

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

PISTACHIO CREMINO

Aurea Pistachio	550g	Pre-crystallize the AUREA PISTACHIO at 27°C, add the seed oil and delicrisp and emulsify with a mixer. 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.
sunflower oil	85g	
DELICRISP	50g	

FINAL COMPOSITION

Take the quare 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 AUREA PISTACHIO at 27°C and cover the individual squares.
Decorate with toasted pistachio grains (2-4mm)

irca GROUP

Extraordinary made simple.