



PRALINE WITH PASSION FRUIT AND PISTACHIO CREMINO

👤 Intermediate level



RECIPE CREATED BY:

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Cioccolatiere

FRUIT GELEE'

passion fruit purée
caster sugar
glucose syrup
dextrose
caster sugar
pectin

400g
60g
160g
80g
20g
16g
6g

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

PISTACHIO CREMINO

Aurea Pistachio
sunflower oil
DELICRISP

550g
85g
50g

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.

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GROUP

Extraordinary
made simple.

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 AUREA PISTACHIO at 27°C and cover the individual squares.

Decorate with toasted pistachio grains (2-4mm)



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