



CARAMEL MOJITO

👤 Advanced level

Fresh and tasty praline with caramel chocolate and Mojito!

CHOCOLATE SHELL

INGREDIENTS

[BURRO DI CACAO](#)

[BURRO DI CACAO](#)

[BURRO DI CACAO](#)

SINFONIA CARAMEL ORO

PREPARATION

qb Color the polycarbonate mold with cocoa butter.

qb Finally, make the chocolate shell.

qb

qb

LIME CARAMEL GANACHE

INGREDIENTS

[GLUCOSIO](#)

[ZUCCHERO INVERTITO](#)

dextrose

lime juice

SINFONIA CARAMEL ORO

[BURRO DI CACAO](#)

PREPARATION

40g Heat the sugars and lime juice to 70°C.

50g Pour over the chocolate and cocoa butter and emulsify.

30g Refrigerate 24h, use heated to 28°C.

120g

340g

9g

CONCENTRATED MINT LIME

INGREDIENTS

GLUCOSIO

lime juice

mint leaves

PREPARATION

120g Bring all the ingredients to 70°C and leave them to cool at room

20g temperature.

5g

Final composition

-Pour a drop of concentrated lime on the bottom of the couverture

-Pour the ganache and fill the mold almost completely if the ganache taken from the fridge is too thick heat it in the microwave up to 30°C maximum, blend with a spatula (no mixer).

-Put in the refrigerator until the ganache crystallizes

-Complete with tempered MINUETTO FONDENTE SANTO DOMINGO 75% chocolate