



CARAMEL MOJITO

chef Advanced level

Fresh and tasty praline with caramel chocolate and Mojito!

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO

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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 coverture

-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