



CARAMEL MOJITO

🏠 Advanced level

Fresh and tasty praline with caramel chocolate and Mojito!

CHOCOLATE SHELL

BURRO DI CACAO

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SINFONIA CARAMEL ORO

qb

qb

qb

qb

Color the polycarbonate mold with cocoa butter.

Finally, make the chocolate shell.

LIME CARAMEL GANACHE

GLUCOSIO

ZUCCHERO INVERTITO

dextrose

lime juice

SINFONIA CARAMEL ORO

BURRO DI CACAO

40g

50g

30g

120g

340g

9g

Heat the sugars and lime juice to 70°C.

Pour over the chocolate and cocoa butter and emulsify.

Refrigerate 24h, use heated to 28°C.

CONCENTRATED MINT LIME

GLUCOSIO

lime juice

mint leaves

120g

20g

5g

Bring all the ingredients to 70°C and leave them to cool at room temperature.

irca
GROUP

Extraordinary
made simple.

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



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