



PISTACHIO AND BLACK CURRANT PRALINE

chef Intermediate level

OUTER SHELL

INGREDIENTS

BURRO DI CACAO

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SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

Pre-crystallize the black cocoa butter at 28°C

Using a brush create some dots of black coloured cocoa butter on the inside
qb of the mould.

Remove the excess with a rasp and let crystallize.

Use a spray gun to cover just the half of the inside of the mould with the
same black cocoa butter (always at 28°C).

Remove the excess with a rasp and let crystallize.

Add some drops of blu cocoa butter to the red cocoa butter to create fuchsia
color.

Spray with temperate fuchsia cocoa butter the other half of the mould.

Let it crystallize well.

Create a thin chocolate shell using SINFONIA MILK CHOCOLATE 38%,
remove the chocolate in excess from the mould and let crystallize.

BLACK CURRANT FILLING

INGREDIENTS

FARCICIOCK BLACKCURRANT - Cesarin

ZUCCHERO INVERTITO

PREPARATION

200g Mix all the ingredients.

50 g

PISTACHIO FILLING

INGREDIENTS

JOYPASTE PESTO DI PISTACCHIO

SINFONIA CIOCCOLATO BIANCO

salt

PREPARATION

110 g Mix the ingredients with a spatula.

90 g

0,5g

Final composition

Fill the chocolate shell (about 1/2) with the black currant filling.

Pour a layer of pistachio filling.

Place the praline to crystallize and, when it is totally crystallized, close it with the tempered SINFONIA.

Once the praline is totally crystallized it can be removed from the mold.