



BLUE AGATE

🏠 Advanced level

PRALINE WITH FRUIT FILLING

OUTER SHELL

SINFONIA CIOCCOLATO EXTRA
FONDENTE 68%

[BURRO DI CACAO](#)

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qb

qb

qb

qb

Refrigerate a polycarbonate mould at 18 °C.

Pour in 1 drop of white, blue and black cocoa butter,
then spray with air only using an airbrush

Remove the excess of cocoa butter and let
crystallize.

Create a chocolate shell using tempered
SINFONIA FONDENTE 68%, remove excess and
let crystallize.

FRUIT GANACHE

liquid cream 35% fat - liquida-
temperatura ambiente

[FRUTTIDOR MIRTILLO](#)

SINFONIA CIOCCOLATO BIANCO 33%

50g

100g

100g

Melt the SINFONIA FONDENTE 56% at 45° in the
microwave. In a separate bowl, use an immersion
blender to emulsify the FRUTTIDOR and the liquid
cream.

Now, make a ganache and take its temperature to
28 °C, then pour into the mould and fill it almost
completely, leaving an empty space of a couple of
cm from the top edge.

Make it crystallize.

FINAL COMPOSITION

Once the ganache is solidified, close the praline with tempered SINFONIA FONDENTE 68%.
Wait for the crystallization to be completed before removing from the mould.

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GROUP

Extraordinary
made simple.