

BLUE AGATE

Advanced level

PRALINE WITH FRUIT FILLING

OUTER SHELL

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	qb
BURRO DI CACAO	qb
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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 crystalize.
Create a chocolate shell using tempered SINFONIA FONDENTE 68%, remove excess and let crystallize.

FRUIT GANACHE

liquid cream 35% fat - liquida-temperatura ambiente	50g
FRUTTIDOR MIRTILLO	100g
SINFONIA CIOCCOLATO BIANCO 33%	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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