



BLUE AGATA

🏠 Advanced level

OUTHER SHELL

SINFONIA CIOCCOLATO EXTRA
FONDENTE 68%

BURRO DI CACAO

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qb

qb

qb

qb

Refrigerate a polycarbonate mold at 18 ° C.

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

Remove the excess cocoa butter and let it crystallize.

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

FRUIT GANACHE

liquid cream 35% fat

FRUTTIDOR MIRTILLO

SINFONIA CIOCCOLATO BIANCO 33%

50g

100g

100g

In the microwave, melt SINFONIA FONDENTE 56% at 45 ° C, separately emulsify with an immersion blender, cream and FRUTTIDOR, then make a ganache.

Pour the ganache into the mold at a temperature of 28 ° C leaving only a couple of mm from the edge of the mold, then set it to crystallize.

FINAL COMPOSITION

Once the ganache has solidified, close the praline with tempered SINFONIA FONDENTE 68%.

Let it crystallize completely before removing from the mold.

irca
GROUP

Extraordinary
made simple.