

# CHOCOLATE AND BLUEBERRY PRALINE

Intermediate level




RECIPE CREATED BY:

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Pastry Chef


## SHELL

| | | |
|---|---|---|
| BURRO DI CACAO | qb | - Melt the purple cocoa butter at 45°C and temper it at 28°C. |
| BURRO DI CACAO | qb | - Using a spray gun and a compressor, spray the tempered cocoa butter onto half of the praline mold and let it crystallize at 15°C. |
| RENO X CIOCCOLATO FONDENTE 54,5% | qb | - Melt the gold cocoa butter at 45°C and temper it at 28°C.<br>- Using a spray gun and a compressor, spray the tempered cocoa butter onto half of the praline mold and let it crystallize at 15°C.<br>- Once crystallized, create a chocolate shell using RENO X FONDENTE, wipe off the excess chocolate, and let it crystallize. |

## BLUEBERRY FILLING

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| Frutta in crema Cesarin - Blueberry | qb | - Using a piping bag, make a drop on the bottom of the shirt and leave to rest at 18°C ??for about 30 minutes. |

## DARK FILLING

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|---|---|---|
| CHOCOSMART CIOCCOLATO | qb | - Melt the CHOCOSMART FONDENTE at 30°C and fill the pralines, leaving about 1 mm from the edge. |

## FINAL COMPOSITION

- Let it crystallize and close the mold with tempered RENO X FONDENTE chocolate.
- Wait until the pralines are completely crystallized before removing them from the mold.


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Extraordinary made simple.