

PASSION FRUIT AND DARK CHOCOLATE PRALIN

Intermediate level

Recipe for preparing an exotic praline with passion fruit and Reno X dark chocolate.



RECIPE CREATED BY:

Davide Lista

Pastry Chef

DARK SHELL

Reno X Fondente 54,5%	qb

- In a polycarbonate mold cooled to 18°C:
- Temper the Reno X dark chocolate to 30–31°C and fill a hemisphere-shaped polycarbonate mold with the tempered chocolate.
- Tap the mold to remove any air bubbles and turn it upside down to drain the excess chocolate.
- Remove any remaining excess and leave to crystallize.

PASSION AND MANGO GEL

Mango Puree	150g
passion Fruit Puree	50g
Glucose	240g
Joypaste Vaniglia madagascar/Bourbon	20g

- Bring the purée and glucose to 75° Brix in a saucepan.
- Once the desired Brix level is reached, add the lime zest and citric acid, then let the mixture cool overnight

DARK GANACHE

Reno X fondente 54,5%	200g
Rice Oil	60g

- Melt the dark chocolate at 45°C.
- Add the oil.
- Temper the cremino to 29–30°C.

irca GROUP Extraordinary made simple.

FINAL COMPOSITION

- Then proceed with the filling, creating one layer of liquid mango and one layer of dark cremino.
- Seal the praline with Reno X dark chocolate.