

COCONUT AND VIDAMÀ PRALINE

Advanced level



RECIPE CREATED BY:

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CHOCOLATE SHELL

Essence Milk 37% Chocolate	qb

- Temper the white chocolate at 29–30°C.
- Fill a polycarbonate mold in the shape of a half-sphere with the tempered chocolate.
- Tap the mold to remove air bubbles and invert it to drain off the excess chocolate.
- Remove any excess and allow to crystallize.

COCONUT CARAMEL

Granulated Sugar	350g
Glucose Syrup 60de	100g
Coconut Purée The Essentials Ravifruit	400g
X58 Pectine	2g
Virgin Coconut Fat	100g
Total mass cooked to 106°C	878g
Essence 37% Milk Chocolate	100g
Total	978g

- Disperse the pectin into the coconut purée using an immersion blender, then add the glucose syrup and bring to a boil.
- Caramelize the sugar, then deglaze with the boiled mixture of coconut purée, pectin, and glucose.
- Add the coconut fat and cook to 106°C.
- Remove from the heat, blend with an immersion blender, and emulsify.
- Add the melted chocolate at 45°C.
- Cool to 28°C for use, piping into molds.

SIGNATURE SYRUP MILK/WHITE

UHT Whole Milk	300g
Glucose Syrup 40de	450g
Dextrose	200g
Inulin	50g
Salt	5g
Total	1005g

- Place all ingredients in a saucepan.
- Bring to 85°C and hold for 3 minutes.
- Cool the mixture and store at 4°C.
  Note: Syrup base for recipes in the Signature Milk and White Chocolate project.
- Recipe formulated at 55° Brix with a milk base and technical sugars.
- Store refrigerated after preparation.

GANACHE SIGNATURE LATTE

Signature Syrup Milk/White	240g
UHT Whole Milk	120g
Vidamà 42% Milk Chocolate	580g
Rice Bran Oil	60g
Total	500g

- Combine the Base Syrup and the milk and heat to approximately 38–40°C.
- Melt the chocolate to 35°C and add the oil.
- Emulsify the two mixtures using a blade mixer.
- Check that the final temperature is 28–30°C.

FINAL COMPOSITION

- Add a layer of coconut caramel inside the chocolate shell.
- Then pipe the milk chocolate ganache into the mold and allow it to set for 8 hours at 16°C.
- Seal the praline with tempered milk chocolate.