

BLUE AGATE

PRALINE WITH FRUIT FILLING

DIFFICULTY LEVEL B B







OUTER SHELL

INGREDIENTS	PREPARATION
SINFONIA CIOCCOLATO EXTRA FONDENTE 68% - TEMPERED To T	Taste Refrigerate a polycarbonate mould at 18 °C.
BURRO DI CACAO - TEMPERED BLUE	Taste Pour in 1 drop of white, blue and black cocoa butter, then spray with air only using an airbrush
BURRO DI CACAO - TEMPERED WHITE	Taste Remove the excess of cocoa butter and let crystalize.
BURRO DI CACAO - TEMPERED BLACK	Taste Create a chocolate shell using tempered SINFONIA FONDENTE 68%, remove excess and let
	crystallize.

FRUIT GANACHE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 50	Melt the SINFONIA FONDENTE 56% at 45° in the microwave. In a separate bowl, use an immersion
FRUTTIDOR MIRTILLO	g 100	blender to emulsify the FRUTTIDOR and the liquid cream.
SINFONIA CIOCCOLATO BIANCO 33%	g 100	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.





RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

