



CARAMEL MOJITO

FRESH AND TASTY PRALINE WITH CARAMEL CHOCOLATE AND MOJITO!

DIFFICULTY LEVEL



CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO - COLOURED GREEN, TEMPERED AT 28°C

BURRO DI CACAO - COLOURED YELLOW, TEMPERED AT 28°C

BURRO DI CACAO - COLOURED BLACK, TEMPERED AT 28°C

SINFONIA CIOCCOLATO CARAMEL ORO - TEMPERED AT 28°C

To Taste

To Taste

To Taste

To Taste

PREPARATION

Color the polycarbonate mold with cocoa butter.

Finally, make the chocolate shell.

LIME CARAMEL GANACHE

INGREDIENTS

GLUCOSIO

ZUCCHERO INVERTITO

DEXTROSE

LIME JUICE

SINFONIA CIOCCOLATO CARAMEL ORO

BURRO DI CACAO

g 40

g 50

g 30

g 120

g 340

g 9

PREPARATION

Heat the sugars and lime juice to 70°C.

Pour over the chocolate and cocoa butter and emulsify.

Refrigerate 24h, use heated to 28°C.

CONCENTRATED MINT LIME

INGREDIENTS

GLUCOSIO	g 120
LIME JUICE	g 20
MINT LEAVES - FINELY CHOPPED	g 5

PREPARATION

Bring all the ingredients to 70°C and leave them to cool at room temperature.

FINAL COMPOSITION

- Pour a drop of concentrated lime on the bottom of the couverture
- Pour the ganache and fill the mold almost completely if the ganache taken from the fridge is too thick heat it in the microwave up to 30°C maximum, blend with a spatula (no mixer).
- Put in the refrigerator until the ganache crystallizes
- Complete with tempered MINUETTO FONDENTE SANTO DOMINGO 75% chocolate



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

AMBASSADOR'S TIPS

It's important to prepare both fillings a day in advance.