



## CHOCOLATE AND BLUEBERRY PRALINE

### SHELL

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#### INGREDIENTS

BURRO DI CACAO - PURPLE COLORED

BURRO DI CACAO - GOLD COLORED

RENO X CIOCCOLATO FONDENTE 54,5%

#### PREPARATION

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|----------|---|
| To Taste | - Melt the purple cocoa butter at 45°C and temper it at 28°C.                                       |
| To Taste | - Using a spray gun and a compressor, spray the tempered cocoa butter onto half of the praline mold |
| To Taste | and let it crystallize at 15°C.   |
|          | - Melt the gold cocoa butter at 45°C and temper it at 28°C.   |
|          | - 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.   |
|          | - 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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#### INGREDIENTS

FRUTTA IN CREMA CESARIN - BLUEBERRY

#### PREPARATION

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|----------|---|
| To Taste | - Using a piping bag, make a drop on the bottom of the shell and leave to rest at 18°C for about 30 |
|          | minutes.  |

**INGREDIENTS**

CHOCOSMART CIOCCOLATO

**PREPARATION**

To Taste

- 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.



**RECIPE CREATED FOR YOU BY MIRKO SCARANI**

PASTRY CHEF