



PISTACHIO AND BLACK CURRANT PRALINE

OUTER SHELL

INGREDIENTS

BURRO DI CACAO - BLACK

BURRO DI CACAO - FUCHSIA

SINFONIA CIOCCOLATO AL LATTE 38% - (TEMPERED AT 29°C)

To Taste

PREPARATION

Pre-crystallize the black cocoa butter at 28°C

Using a brush create some dots of black coloured cocoa butter on the inside of the mould.

Remove the excess with a rasp and let crystallize.

Use a spray gun to cover just the half of the inside of the mould with the same black cocoa butter (always at 28°C).

Remove the excess with a rasp and let crystallize.

Add some drops of blu cocoa butter to the red cocoa butter to create fuchsia color.

Spray with temperate fuchsia cocoa butter the other half of the mould.

Let it crystallize well.

Create a thin chocolate shell using SINFONIA MILK CHOCOLATE 38%, remove the chocolate in excess from the mould and let crystallize.

BLACK CURRANT FILLING

INGREDIENTS

FARCICIOCK BLACKCURRANT - CESARIN

g 200

ZUCCHERO INVERTITO

g 50

PREPARATION

Mix all the ingredients.

PISTACHIO FILLING

INGREDIENTS

JOYPASTE PESTO DI PISTACCHIO - (COMING SOON)	g 110
SINFONIA CIOCCOLATO BIANCO 33% - (TEMPERED AT 28,5°C)	g 90
SALT	g 0,5

PREPARATION

Mix the ingredients with a spatula.

FINAL COMPOSITION

Fill the chocolate shell (about 1/2) with the black currant filling.

Pour a layer of pistachio filling.

Place the praline to crystallize and, when it is totally crystallized, close it with the tempered SINFONIA.

Once the praline is totally crystallized it can be removed from the mold.

RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF