



PRALINE WITH PASSION FRUIT AND PISTACHIO CREMINO

FRUIT GELEE'

INGREDIENTS

PASSION FRUIT PURÉE - RAVIFRUIT	g 400
CASTER SUGAR	g 60
GLUCOSE SYRUP	g 160
DEXTROSE	g 80
CASTER SUGAR	g 20
PECTIN - NH	g 16
- CITRIC ACID - 50/50	g 6

PREPARATION

Combine the passion fruit puree, the first part of granulated sugar, the glucose syrup and the dextrose in a saucepan.

Heat until it reaches 60 degrees and add the remaining granulated sugar previously mixed with the pectin.

Cook until it reaches 107°C (brix 75°)

Remove from the heat and add the citric acid.

Pour the passion fruit gelée into a square frame and leave to cool

PISTACHIO CREMINO

INGREDIENTS

SINFONIA CIOCCOLATO PISTACCHIO	g 550
SUNFLOWER OIL	g 85
DELICRISP	g 50

PREPARATION

Pre-crystallize the PISTACCHIO SINFONIA at 27°C, add the seed oil and delicrisp and emulsify with a mixer.

Take the square frame with the passion fruit gelee and place a second square frame on top and then pour the pistachio cremino over the passion fruit gelee.

Leave to crystallize at 15°C overnight.

DECORATION

INGREDIENTS

CHOPPED PISTACHIOS - ROASTED AND SALTED

To Taste

FINAL COMPOSITION

Take the quare frame with the pistachio cream and the passion fruit gelée, turn it over so as to have the gelée on the top.

With a knife cut the edges and remove the frame.

With the guitar cut small squares.

Precrystallize the PISTACCHIO SINFONIA at 27°C and cover the individual squares.

Decorate with toasted pistachio grains (2-4mm)

RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF