



PRALINA SENSE 2.0 SWEET

A SMOOTH WILD FLOWERS HONEY SYRUP WITH A SUBSEQUENT TASTE OF SOFT MILK CHOCOLATE FOLLOWED BY A SWEET INFUSION OF ROSEMARY. A PERFECT MATCH OF NATURAL FLAVORS.

DIFFICULTY LEVEL



DARK CHOCOLATE SHELL

INGREDIENTS

MINUETTO FONDENTE MADAGASCAR 72%

PREPARATION

To Taste

- In a chilled polycarbonate mold (18°C) spray some yellow colored cocoa butter tempered at 28°C
- Blow it using compressed air to in order to have a shadow effect
- Spray some tempered white cocoa butter at 28°C
- Let it crystallize and make a dark chocolate couverture MINUETTO MADAGASCAR 72% tempered at 31°C

ROSEMARY AND HONEY GANACHE

INGREDIENTS

WATER
MILLED ROSEMARY
GLUCOSIO
ZUCCHERO INVERTITO
HONEY
SALT
MINUETTO LATTE SANTO DOMINGO 38%
BURRO DI CACAO

PREPARATION

- g 160 -Heat the water at 40°C, put the rosemary and infuse it for two hours.
- g 15 -Heat at 70°C glucose, honey, invert sugar, salt and rosemary water previously filtered.
- g 40 -Add MINUETTO LATTE SANTO DOMINGO 38% and mix.
- g 45 -Add the low temperature melted cocoa butter.
- g 100 -Put in the fridge overnight and use the following day or bring it to a maximum of 30°C and use immediately
- g 1
- g 450
- g 100

STEP 3

INGREDIENTS

HONEY - WILD FLOWERS	g 60
GLUCOSIO	g 40
ORANGE JUICE	g 5
GRATED ORANGE ZEST - DRIED	g 2
MILLED ROSEMARY - DRIED	g 0,5

PREPARATION

Bring all ingredients to 70°C and cool them at room temperature (prepare the day before)

FINAL COMPOSITION

- Pour on the covering bottom a drop of wild flowers honey concentrated.
- Pour the ganache almost filling the mold , if the ganache taken from the fridge is too thick heat it in the microwave up to 28-30 ° C maximum, blend with a spatula (no mixer).
- Put in the refrigerator until the ganache crystallizes
- Complete with MINUETTO FONDENTE MADAGASCAR 72% chocolate tempered at 31°C