



## BLUE AGATA

### OUTHER SHELL

#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68% - TEMPERED

BURRO DI CACAO - BLUE TEMPERED

BURRO DI CACAO - WHITE TEMPERED

BURRO DI CACAO - BLACK TEMPERED

#### PREPARATION

To Taste Refrigerate a polycarbonate mold at 18 ° C.

To Taste Pour in 1 drop of white, blue and black cocoa butter, then spray only air using an airbrush.

To Taste Remove the excess cocoa butter and let it crystallize.

To Taste Create a chocolate shell using tempered SINFONIA FONDENTE 68%, eliminate the excess and let it crystallize.

### FRUIT GANACHE

#### INGREDIENTS

LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE, LIQUID

FRUTTIDOR MIRTILLO - AT ROOM TEMPERATURE

SINFONIA CIOCCOLATO BIANCO

#### PREPARATION

g 50 In the microwave, melt SINFONIA FONDENTE 56% at 45 ° C, separately emulsify with an immersion blender, cream and FRUTTIDOR, then make a ganache.

g 100 Pour the ganache into the mold at a temperature of 28 ° C leaving only a couple of mm from the edge of the mold, then set it to crystallize.

#### FINAL COMPOSITION

Once the ganache has solidified, close the praline with tempered SINFONIA FONDENTE 68%.  
Let it crystallize completely before removing from the mold.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF