



## PRALINE WITH PASSION FRUIT AND PISTACHIO CREMINO

### FRUIT GELEE'

#### INGREDIENTS

PASSION FRUIT PURÉE - RAVIFRUIT  
CASTER SUGAR  
GLUCOSE SYRUP  
DEXTROSE  
CASTER SUGAR  
PECTIN - NH  
- CITRIC ACID - 50/50

g 400  
g 60  
g 160  
g 80  
g 20  
g 16  
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 PISTACCHIO  
SUNFLOWER OIL  
DELICRISP

g 550  
g 85  
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

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## INGREDIENTS

CHOPPED PISTACHIOS - ROASTED AND SALTED

To Taste

## FINAL COMPOSITION

Take the square 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