

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

INGREDIENTS		PREPARATION		
MINUETTO FONDENTE MADAGASCAR 72%	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 coverture MINUETTO MADAGASCAR 72%		
		tempered at 31°C		

ROSEMARY AND HONEY GANACHE

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



STEP 3

INGREDIENTS		PREPARATION
HONEY - WILD FLOWERS	g 60	Bring all ingredients to 70°C and cool them at room temperature (prepare the day before)
GLUCOSIO	g 40	
ORANGE JUICE	g 5	
GRATED ORANGE ZEST - DRIED	g 2	
MILLED ROSEMARY - DRIED	g 0,5	

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

