



PRALINA SENSE 5.0 BITTER

DARK CHOCOLATE SHELL

INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%

To Taste

PREPARATION

- In a chilled polycarbonate mold (18°C) spray some black colored cocoa butter tempered at 28°C
- Let it crystallize and make a chocolate shell using MINUETTO FONDENTE SANTO DOMINGO 75% tempered at 31°C

COFFEE GANACHE

INGREDIENTS

WATER

g 300

GLUCOSIO

g 80

ZUCCHERO INVERTITO

g 70

DEXTROSE

g 80

SALT

g 1

SOLUBLE COFFEE

g 30

MINUETTO FONDENTE MADAGASCAR 72%

g 450

BURRO DI CACAO

g 100

PREPARATION

- Boil water
- Add the soluble coffee and mix
- Add salt, sugars and well mix
- Add chocolate and mix
- Add the melted cocoa butter and mix
- Put in the refrigerator overnight and use the following day or bring it to 28-30°C maximum and use immediately

CONCENTRATED ESPRESSO

INGREDIENTS

GLUCOSIO	g 60
WATER	g 100
SOLUBLE COFFEE	g 20
CASTER SUGAR	g 120

PREPARATION

Boil water, add all the other ingredients and mix
-Cool at room temperature (prepare the previous day)

FINAL COMPOSITION

- Pour on the shell bottom a drop of concentrated espresso
- 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, blending with a spatula (no mixer)
- Put in the refrigerator until the ganache crystallizes
- Complete with chocolate MINUETTO FONDENTE SANTO DOMINGO 75% tempered at 31°C