



## PRALINA SENSE 5.0 BITTER

### DARK CHOCOLATE SHELL

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#### 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

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#### INGREDIENTS

WATER  
GLUCOSIO  
ZUCCHERO INVERTITO  
DEXTROSE  
SALT  
SOLUBLE COFFEE  
MINUETTO FONDENTE MADAGASCAR 72%  
BURRO DI CACAO

g 300  
g 80  
g 70  
g 80  
g 1  
g 30  
g 450  
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

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### 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