



CHOCOLATE AND BLUEBERRY PRALINE

👤 Intermediate level

SHELL

BURRO DI CACAO
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RENO X CIOCCOLATO FONDENTE 54,5%

- qb - Melt the purple cocoa butter at 45°C and temper it at 28°C.
- qb - Using a spray gun and a compressor, spray the tempered cocoa butter onto half of the praline mold and let it crystallize at 15°C.
- qb - Melt the gold cocoa butter at 45°C and temper it at 28°C.
- Using a spray gun and a compressor, spray the tempered cocoa butter onto half of the praline mold and let it crystallize at 15°C.
- Once crystallized, create a chocolate shell using RENO X FONDENTE, wipe off the excess chocolate, and let it crystallize.

BLUEBERRY FILLING

Frutta in crema Cesarin - Blueberry

- qb - Using a piping bag, make a drop on the bottom of the shell and leave to rest at 18°C for about 30 minutes.

DARK FILLING

CHOCOSMART CIOCCOLATO

- qb - Melt the CHOCOSMART FONDENTE at 30°C and fill the pralines, leaving about 1 mm from the edge.

FINAL COMPOSITION

- Let it crystallize and close the mold with tempered RENO X FONDENTE chocolate.
- Wait until the pralines are completely crystallized before removing them from the mold.



Extraordinary
made simple.