



## PRALINA SENSE 3.0 UMAMI

YOU'LL BE HIT BY AN INTENSE SOY MISO FLAVOR, WHICH WILL BE QUICKLY COUNTERED BY A YUZU GANACHE. THE FIRST SENSATION OF THIS PRALINE WILL BE REALLY DIFFERENT FROM ITS FINAL TASTE

DIFFICULTY LEVEL



### DARK CHOCOLATE SHELL

#### INGREDIENTS

MINUETTO FONDENTE MADAGASCAR 72%

#### PREPARATION

To Taste

- In a chilled polycarbonate mold (18°C) sprinkle some red colored cocoa butter tempered at 28°C
- Spray some tempered white cocoa butter at 28°C
- Let it crystallize and make a chocolate couverture MINUETTO FONDENTE MADAGASCAR 72% tempered at 31°C

### YUZU GANACHE

#### INGREDIENTS

YUZU PUREE  
GLUCOSIO  
ZUCCHERO INVERTITO  
DEXTROSE  
SALT  
MINUETTO LATTE SANTO DOMINGO 38%  
BURRO DI CACAO

#### PREPARATION

- g 155 Heat the yuzu puree, GLUCOSIO, invert sugar, dextrose and salt at 70°C.
- g 80 -Add MINUETTO LATTE SANTO DOMINGO 38% and mix
- g 80 -Add low temperature melted cocoa butter.
- g 60 -Put in the refrigerator overnight and use the following day or bring to 28-30°C maximum and use immediately
- g 1
- g 400
- g 120

**INGREDIENTS**

SOY SAUCE	g 30
GLUCOSIO	g 120
MISO PASTE	g 10

**PREPARATION**

Bring all ingredients to 70°C, mix and let them cool at room temperature (prepare the day before)

**FINAL COMPOSITION**

- Pour on the covering bottom a drop of miso and soy 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 using a spatula (no mixer).
- Put in the refrigerator until the ganache crystallizes
- Complete with MINUETTO FONDENTE MADAGASCAR 72% tempered at 31°C