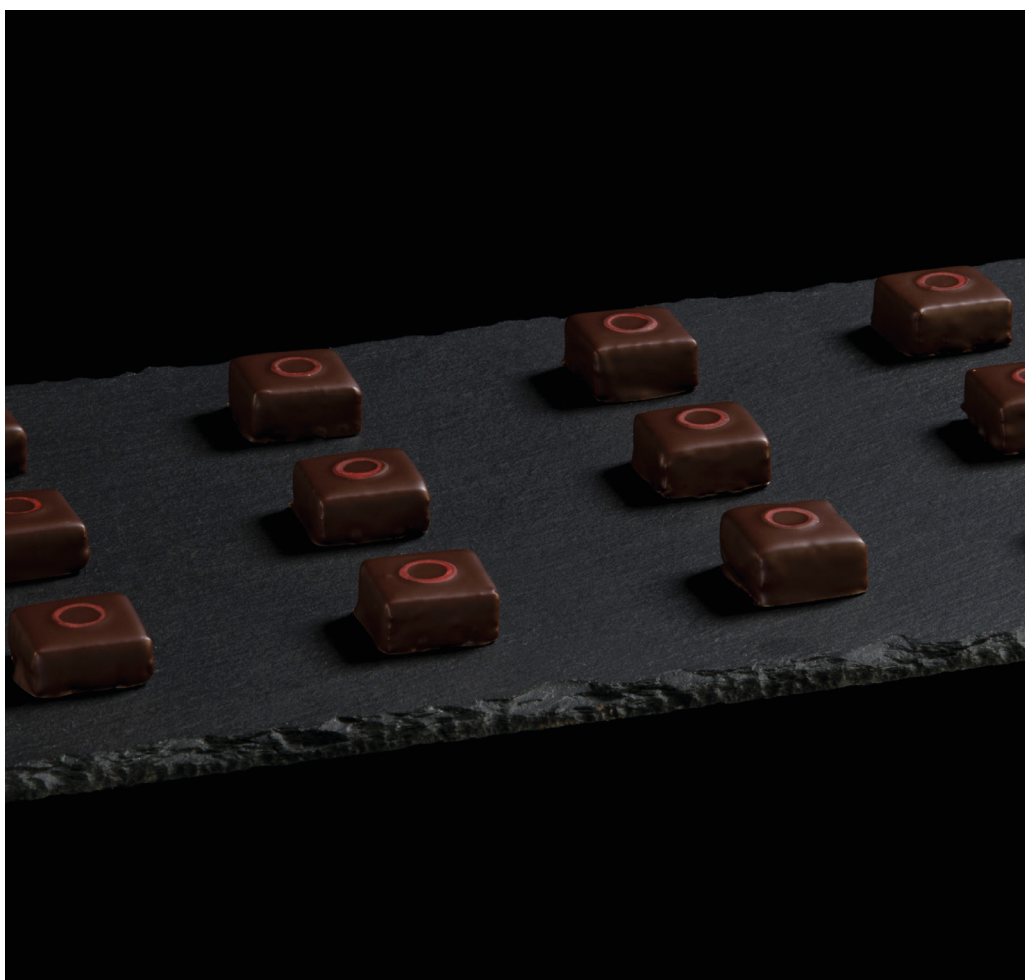


Red fruits Infusion - Sliced praline



Red fruits Infusion - Sliced praline

PREPARATIONS AND INGREDIENTS

Yield: 256 pieces -10 g each

RED FRUITS INFUSION

450 g Fat fresh cream 35% mg
45 g Red fruits infusion

495 g Total

RED FRUITS GANACHE (FIRST PART)

455 g Infusion
90 g Butter
120 g Glucose
50 g Sorbitol

710 g Total

RED FRUITS GANACHE (SECOND PART)

600 g Regina Milk Chocolate 35%
Icam Professional Code 8348
300 g Pro Intense Dark Chocolate 60%
Icam Professional Code 8323
70 g Cocoa butter in drops
Icam Professional Code 7852

975 g Total

Red fruits Infusion - Sliced praline

PROCEDURE AND ASSEMBLY

RED FRUIT GANACHE

Boil the ingredients together and pour the mixture over the Milk, Dark Pro Intense Chocolate and over Cocoa Butter in drops. Emulsify, clean the mixer and emulsify again. Pour into the square of h 1 cm, leave to dry for 12 hours and remove the frame. Let it rest for another 12 hours, spread a thin layer of Regina Milk Chocolate 35% over the surface, turn over and remove the sheet. After 12 hours, smooth again the Regina Milk Chocolate 35% with a spatula over its surface and cut. Wait other 6-12 hours before coating.

ASSEMBLY

Decoration as desired, with a line of wild berries or with pieces of dehydrated berries.

CHEF SUGGESTIONS

Change the infusion for other types to create a entire range of infused pralines. The rest phase of the ganache must be followed properly before proceeding with cutting and covering.

PRODUCT SELECTIONS



Regina Milk Chocolate 35% Icām Professional

Balanced and rounded flavour of gently caramelised milk chocolate, where an agreeable toffee taste stands out. Extraordinary and versatile.



Pro Intense Dark Chocolate 60% Icām Professional

The special balance between cocoa paste and sugar provides its intense character. A distinct and lingering cocoa taste, bitter and delicately cacaoté, controlled acidity, with delicate fresh and dried fruit aromas.



Cocoa butter in drops Icām Professional

Cocoa butter obtained from deodorising the first press of premium quality cocoa. It is a noble vegetable fat, containing no cholesterol.