

## Praline - A journey in the Indies



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## PREPARATIONS AND INGREDIENTS

**Yield: 2 frames 36x36 h 1.2 cm**

### **DARK GANACHE IDUKKI 67% WITH INDIAN TEA**

1050	g	Indian tea infusion
265	g	Glucose syrup 43 de
110	g	Sorbitol crystals
90	g	Inverted sugar
200	g	Butter
1550	g	<b>Idukki Dark Chocolate Grand Cru</b> <b>67% Agostoni Code 8032</b>
440	g	<b>Chiara Milk Chocolate 33%</b> <b>Icam Professional Code 8342</b>
155	g	<b>Cocoa Butter in drops</b> <b>Icam Professional Code 7852</b>

## PROCEDURE AND ASSEMBLY

### DARK GANACHE IDUKKI 67% WITH INDIAN TEA

Boil the infusion with the sugars and butter, pour over the chocolates and cocoa butter and emulsify well. Before pouring 1850 g per frame, wait for the temperature to reach 30°C.

Put in the fridge to cool and then place at room temperature for at least 36 hours. Spray with cocoa butter, cut with guitar cutter and cover with dark chocolate. To prepare the infusion, let 1250 g of cream macerate with 90 g of Indian tea the night before, mix well and place covered in the fridge. Before making the ganache, heat to around 50°C and filter to obtain 1050 g of flavoured mixture.

## PRODUCT SELECTIONS



### Idukki Dark Chocolate Grand Cru 67% Agostoni

Pleasant initial acidic note, followed by bitter and sweet notes. Light aftertaste of fruit, fresh and dried, and hint of floral. Lecithin-free.



### Chiara Milk Chocolate 33% Icam Professional

A recipe characterised by its low content of cocoa paste, creating a particularly light colour. An intense milky flavour, well balanced also in sweetness.



### Cocoa Butter in drops Icam Professional

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