

MOULDED PRALINE COLLECTION

Specialities:

Tri-flavoured couverture brings aroma of almond and sourness of lime enhanced.

Soft Lime Paste

- Lime purée	150g
- Sugar (1)	100g
- Pectin	3g
- Sugar (2)	40g
- Lemon & lime liquor	8g

Boil lime purée and sugar (1). Boil down with pectin and sugar (2) together until 108°C. Add lemon and lime liquor after cooling.

Lime Caramel

- Cacao Barry "Blanc Satin"	150g
- Fresh cream 35%	110g
- Sugar	75g
- Lime juice	40g
- Lemon & lime liquor	8g

Almond Ganache

- Fresh cream 35%	84g
- Glucose	24g
- Cacao Barry Origin "Ghana"	130g
- Almond paste	27g
- Almond liquor	8g

Boil fresh cream and glucose and emulsify with "Ghana" and almond paste. Cool it and add almond liquor.

Chocolate Shells

Cacao Barry "Extra-bitter Guayaquil"

Composition

Spray red, gold, & brown cocoa butter colouring onto the mould to create 3 layers.

Using "Extra-bitter" to make shells.

Pour soft lime paste, lime caramel and almond ganache in order and cover the mould with "Extra-bitter".

