

DIPPED PRALINE BUTTON

Specialities:

Rich in aromatic flavour of coffee and walnuts are covered by Cacao Barry's Origin "Ghana" & "Excellence".

Walnut Gianduja

- Grenoble walnut praline paste 120g
 - Cacao Barry Origin "Ghana" 96g
- Mix with "Ghana" and praline paste, and spread to 2mm thin.

Crunch

- Grenoble walnut praline paste 80g
 - Cacao Barry Origin "Ghana" 64g
 - Biscuit Crispy 64g
- Mix with "Ghana", praline paste, and biscuit crispy, and spread to 3 mm thin.

Biscuit Crispy

- Brown sugar 120g
- Flour 80g
- Butter (room temperature) 80g
- Egg white 48g
- Salt 0.4g
- Vanilla beans 1.6g

Rub the butter, brown sugar and salt. Add egg white, vanilla beans, and flour and mix. Spread onto the baking sheet thinly and bake for 20 mins. with 150 °C.

Walnut Ganache

- Cacao Barry "Excellence" 300g
- Fresh cream 35% 228g
- Coffee beans (Blue Mountain) 36g
- Glucose 36g
- Walnut liquor 312g

Grill Blue Mountain coffee beans for 10 mins. with 160°C. Pour coarsely grind coffee beans onto boiled fresh cream, and leave 10 mins. Sieve and adjust to 204g, add glucose and reheat until 80°C. Cool it after emulsified with "Excellence". Add walnut liquor. Spread onto walnut gianduja with 3mm thin.

Chocolate for dipping

- Cacao Barry Origin "Ghana"

Assembly

Split evenly into thirds of ganache on top of the gianduja, and make layers.
Cut with the size of 1.0 cm x 3.5cm and horizontally lay down.
Make a same size of crunch and put the ganache on it.
Dip it onto "Ghana" and decorate on top.

