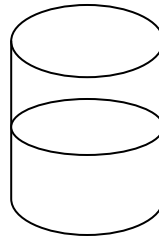
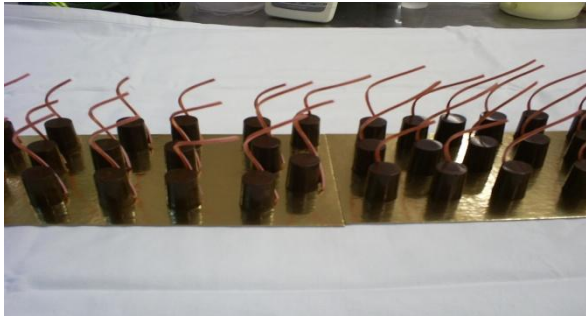


Moulded Praline



Kalamansi Caramel

Tonka Bean Ganache

Kalamansi Caramel

Sugar	120g
Cream	50g
Glucose	45g
Kalamansi puree	60g
Mango puree	20g
Arriba chocolate	110g

Make a dry caramel with the sugar. Warm the cream and glucose together and add gently. Then add the purees and pour over chocolate. Use at 35°C.

Tonka Bean Ganache

Cream	100g
Vanilla yoghurt	60g
Trimoline	10g
Tonka beans	4g
Sao thomé chocolate	75g
Arriba chocolate	175g

Infuse the Tonka beans in the cream for 20 minutes then strain and add to yoghurt. Add the pre-warmed chocolate and mix well.