

CHOCOLATE

JEWEL DAWN JAPANESE OR TEMPTATION?

PRALINE OF HAZELNUTS

500 gr of praline Noisettes Piemont Lenotre
100 gr of fruit paste Noisettes purée
60 gr of cocoa butter Barry
1.2 gr of salt

Preparation of the hazelnuts praline

Heat the cocoa butter and add the rest of ingredients mixing with the help of a turmix (blender).

YUZU'S GANACHE

15 gr of mineral water
38 gr of fresh yuzu's pulp
33 gr of tremoline
19 gr of glucose
124 gr of Saint-Domingue coating
143 gr of Ghana coating
33 gr of fresh butter

Preparation of yuzu's ganache

Heat the water, yuzu's pulp, the glucose and the tremoline at 40°C add also the coatings at 40°C. Finally add the butter cream and pour the mixture in a frame of chocolate and leave it to crystallize.

YUZU'S FRUIT PASTE

180 gr of mineral water
15 gr of sugar
6 gr of pectin
175 gr of sugar
15 gr of glucose

Preparation of the yuzu's fruit paste

Boil the mineral water, the sugar and the pectin. add the second sugar and the glucose and cook to 112°C incorporate the yuzu's pulp and cook at 75°C brix.

CHOCOLATE FINISH

Bathe the chocolates with the help of a chocolate fork with Saint-Domingue coating and apply the corresponding decoration.

