

CHOCOLATE

FALLS DOWN THE AUTUMN IN THE OLD EUROPE

PRALINE ALMOND COFFEE

247 gr of marcona almond
73 gr of caramelized sugar
0.4 gr of salt
0.4 gr of nescafé
6.5 gr of coffee in grain

Preparation of the praline of almond coffee

Do a first mixture in the robot with all the ingredients, add the mixture in the refiner and refine up to 5 times pressing increasingly the cylinders up to obtaining a thin cream.

GANACHE OF CHESTNUT

30 gr of cream
20 gr of glucose
140 gr of chestnut paste
10 gr of reversed sugar
100 gr of Madirofolo coating
10 gr of cocoa butter
20 gr of Armagnac

Preparation of the ganache chestnut

Boil the cream with the glucose, reversed sugar, add the chestnut paste and the coating, emulsify and add the cocoa butter and the Armagnac.

CHESTNUT CREAM

120 gr of marrón glacé
210 gr of fresh chestnut's pulp
90 gr of chestnut paste
0.5 of salt
30 gr of mineral water

Preparation of the chestnut cream

Mix all the ingredients and keep in the fridge.

CHOCOLATE FINISH

Mold the mold with Madirofolo coating applying a very thin lay of coating.

