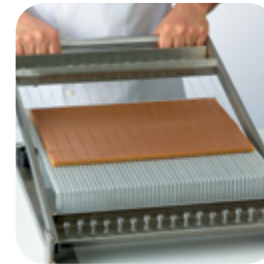


Ganache Praliné for enrobing



Method:

Heat the cream and invert sugar at 80°C. Pour the heated cream directly onto the white chocolate, praliné and cocoa butter, then mix well. Add the butter when the ganache reaches a temperature between 35-38°C, and mix by using a handmixer to make the filling smooth and homogeneous. (Avoid air incorporation). Temper the Belcolade Selection Noir, Lait or Blanc and spread a thin layer of the tempered chocolate on baking paper. Put the square on top and when it's crystallized, spread out evenly the ganache. Let it crystallize during minimum 12 hours between 16-18°C with an average humidity below 60%. When it's crystallized, spread another thin layer of tempered chocolate on the other ganache side and cut squares with a guitar. Enrobe with tempered Belcolade Selection Noir, Lait or Blanc. Let the finished products crystallize at 18°C during 12 hours with an average humidity below 60%. Then store at 16°C.

Some Tips:

- it's not necessary to pre-melt the chocolate
- if you don't have cocoa butter in drops, you can use cocoa butter in blocks but it needs to be chopped
- please do not put in the fridge at 4°C.

Ingredients:

	PatisFrance Praliné Pistache	PatisFrance Pralinor	PatisFrance Pralinés	Belcolade Praliné Noisettes	Belcolade Praliné Amandes Doux	Belcolade Praliné Amande Noisettes	Belcolade Pralinés
Fresh Cream 35%	320	320	is a top-end range of authentic pralinés: <ul style="list-style-type: none"> • wide variety of intense flavors • only pure nuts and sugar • highly textured pastes 	320	320	320	is a premium range of classic pralinés: <ul style="list-style-type: none"> • rounded roasted nut taste • extremely fine paste • smooth liquid texture • slower oil decantation
Invert sugar	35	35		35	35	35	
Selected Praliné	250	250		250	250	250	
Belcolade Blanc Selection X605/J or G	385	385		385	385	385	
Belcolade Pure Prime Pressed Cocoa Butter	80	80		80	80	80	
Butter	80	80		80	80	80	
Total weight	1150	1150		1150	1150	1150	