



SINGLE ORIGIN

Pralines made of single origin chocolates

Recipe 05-06



Rio Caribe

Dark truffle mass for truffle shells

Pictured top left

1250 g cream
1250 g **pure origin dark chocolate couverture**
Rio Caribe 67% item 754
20 g alcohol

Light truffle mass for piping

pictured centre

750 g cream
1800 g **pure origin milk chocolate couverture**
Rio Caribe 47% item 767
20 g alcohol

Trinidad

Dark truffle mass for cutting

Pictured bottom left

1250 g cream
1200 g **pure origin dark chocolate couverture**
Trinidad 72 % item 755
20 g alcohol

Arriba

Dark truffle mass for classic piping

Pictured top right

1250 g cream
1200 g **pure origin dark chocolate couverture**
Arriba 63 % item 753
20 g alcohol

Ghana

Dark truffle mass for cutting

Pictured bottom right

1500 g cream
900 g **dark chocolate couverture**
Ghana Supreme 85 % item 745
20 g alcohol

General -Method

Heat cream until it just boils. Remove from heat and add the crumbled single origin chocolate and the alcohol. Proceed according to recipe. Beat Rio Caribe milk chocolate and Arriba dark chocolate until foamy. Then enrobe with chocolate couverture according to recipe and garnish.