
Tonka Bean and Cherry Praline



Weight Ingredients

Recipe for 60 pralines

Cherry purée

135 g	Cherry purée (Boiron)
135 g	Sugar
60 g	Glucose
3 g	Pectin
15 g	Sugar
3 g	Citric acid

Bring the purée, sugar and glucose to the boil. Mix the pectin with sugar and add to the hot mix. Bring back to the boil, then add the citric acid. Leave to cool. Prepare the semi-spherical moulds by spraying with red cocoa butter and coating them with dark chocolate. Use one-third of the cooled mix to line each mould.

« Claire » ganache

80 g	Cream 35%
50 g	Glucose
1 g	Tonka bean
30 g	Butter
100 g	CARMA® couverture « Claire » "Swiss Top" 33%

Warm the whipping cream and glucose with the ground tonka bean to around 80°C. Pour the liquid over the CARMA® couverture, melt and briefly blend. Spread the ganache over the gelée, cover and leave overnight to crystallize. Seal, then stick two semi-spheres together with a little CARMA® couverture. Scratch the surface gently with a wire brush.

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