

Blackcurrant Praliné Rocher

Serge Martin

(Recipe for 8 rochers)



Praliné, blackcurrant and chocolate

Ingredients	Quantity	Directions for use
Praliné		
Prali'Fine PatisFrance	250 g	Put the Milk Chocolate 35 % PF and the Cocoa Butter PF into the micro wave. Incorporate the Prali'Fine PF with the chocolate. Pour into a silicone mould and put into a freezer.
Milk Chocolate 35% PatisFrance	150 g	
Cocoa butter PatisFrance	30 g	
Blackcurrant insert		
Blackcurrant Starfruit PatisFrance	125 g	Heat up the Blackcurrant Starfruit PF at 35°C. Incorporate the Halal Gelatin Powder PF and pour into the silicone mold. Put into the freezer.
Halal Gelatin Powder PatisFrance	37 g	
Red velvet		
White chocolate PatisFrance	100 g	Put the White chocolate PF and Cocoa Powder PF together into the micro wave. Incorporate the red coloring and spray.
Cocoa Powder PatisFrance	100 g	
Red coloring powder		

Assembly:

Put **Blackcurrant Starfruit PatisFrance** in a silicone mold halves-spheres and freeze. Take the praliné preparation and pour into the silicone mould and put in the middle. Put into the freezer. Paste together the praliné and spray with the red velvet. Melt the Patis'Omalt, take the knife and make small ball with the Patis'Omalt.

