

Transparence Praliné Fruité

Recipe calculated for 24 Boléro glasses (ref 4775)



ORANGE JELLY

10 g for decoration – 20 g to garnish

1500 g fresh orange juice
30 g caster sugar
9 g Agar-Agar
6 g gelatine

Reduce the orange juice by half and leave to cool. Mix the ingredients by whisking the sugar and the Agar-Agar into the cooled juice, reheat to boiling point and add the softened gelatine. Beat in a mixer and sieve. Pour a small quantity onto a plaque to gel and use later as decoration. Pour the rest into a shallow dish and set aside in a refrigerator.

N.B. Do not freeze.

PRALINÉ FRUITÉ JELLY

70 g per glass

500 g PRALINÉ FRUITÉ
16 g pectin X58
80 g caster sugar
1200 g full fat milk

Mix the sugar with the pectin X58. Whisk this mixture into the milk and heat to boiling point. Pour part of the milk onto the Praliné Fruité and beat thoroughly with a spatula to create an emulsion. Continue to pour on milk into the mixture, maintaining the same shiny and smooth texture.

This jelly can be reheated as often as necessary but it must always be heated to 60°C then cooled to 30/35°C before use.
N.B. Do not freeze.

FONDANT SABLÉ WITH PRALINÉ FRUITÉ

20 g per glass

190 g butter
75 g caster sugar
55 g full fat milk
80 g PRALINÉ FRUITÉ
260 g plain flour

Cream the butter and add the sugar.
Beat until the mixture pales.

Meanwhile, warm the milk and mix it well with the Praliné Fruité to obtain a shiny and smooth texture. Incorporate this mixture into the beaten butter and sugar and sift in the flour.

Spread out 6 mm thick. Leave to rest in a refrigerator. Cut into small cubes. Bake in a convection oven at 160°C for 10 to 15 minutes.

PRALINÉ FRUITÉ SPOUMA

1000 g full fat milk
200 g PRALINÉ FRUITÉ
12 g gelatine

Soak the gelatine in plenty of cold water and drain. Heat the milk to boiling point, add the gelatine and make an emulsion on the Praliné Fruité. Sieve and fill the siphon. Set aside in a refrigerator for a day and screw 2 or 3 cartridges onto the siphon just before serving to make a light fluffy mousse.

ASSEMBLY AND FINISHING

Cut strips of Orange jelly and place them against the walls of the glasses: freeze for a few moments. Pour in the Praliné jelly and add the cubes of Orange jelly. Leave to gel in a refrigerator. Just before serving, sprinkle on a little Sablé praliné and top with praliné spouma.

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