



Recipe created by **Bruno Le Derf**

LA MANUFACTURE DU GOÛT



Bruno Le Derf

MoF in 2007 Chocolate-maker

BI-LAYER CARAMEL PRALINÉ BONBON

recipe for 1 guitar

Crunchy praliné

490 g	Praliné Saveurs
10 g	70% Dark Yzao® couverture chocolate
85 g	39% Milk Vanuari® couverture chocolate
80 g	Cocoa butter
65 g	Fresh butter
65 g	Croustilline®

Melt both types of couverture chocolate and the cocoa butter together then cool the mixture down to 30°C. Blend the couverture chocolate mixture with the praliné. Fold in the softened butter. Cool the mixture down to 20 to 22°C. Fold in the Croustilline®. Fill 6 mm squares upon a thin layer of 70% Dark Yzao® couverture chocolate. Leave to crystallize at 16°C.

Caramel ganache

95 g	Sugar
210 g	Cream
30 g	Butter
30 g	Sorbitol powder
30 g	Glucose
4 g	Salt flower
195 g	70% Dark Yzao® chocolate couverture
280 g	39% Milk Vanuari® chocolate couverture

Boil the cream, butter, sorbitol and glucose together. Cook the sugar alone and pour the boiling mixture onto. Mix. Fold in the salt flower. Cool down to 80°C and pour onto both types of couverture chocolate minigrams. Emulsify well to obtain a smooth and supple ganache. Cool down to 30 to 32°C. Remove the square from the praliné and place a 12 mm high square. Pour the ganache onto the praliné and smooth it. Leave to crystallize for 12 h at 16°C.

Assembly and decoration

Remove the square and spread a thin layer of **70% Dark Yzao® couverture chocolate**. Cut 22.5 mm squares using a guitar cutter. Coat with **70% Dark Yzao® couverture chocolate** and place the **Gold Confetti** transfer straight away.

Saveurs Praliné	ref. 21015
Croustilline®	ref. 21007
70% Dark Yzao® couverture chocolate	ref. 20094
39% Milk Vanuari® couverture chocolate	ref. 20433
Cocoa butter	ref. 21000
Transfer sheet	
Gold confetti	ref. 29851

