

CRANBERRY CITRUS PRALINE



CHOCOLATE SHELL

Naga 58%
Dark Chocolate Couverture

CRANBERRY JELLY

200g *Cranberry Filling & Topping*
Mash up the cranberry Filling & Topping and pipe half way into the chocolate shells.

CITRUS GANACHE

65g *Lemon Filling & Topping*
25g Inverted Sugar
15g Glucose Syrup
300g *Ivana 30% White Chocolate*
50g Cocoa Butter

Warm sugars and *lemon Filling & Topping* to 30°C. Melt the cocoa butter and chocolate and temper to 40°C. Combine everything and emulsify. Pipe into the second half of the chocolate shells.

FEATURED PRODUCTS



Naga 58%
Dark Chocolate
Couverture



Ivana 30%
White Chocolate



Lemon
Filling & Topping



Cranberry
Filling & Topping