



# STRAWBERRY & MANDARIN PRALINES

## STRAWBERRY MARMALADE

130g *Strawberry Filling & Topping*

Bring the *Strawberry Filling & Topping* to a boil and emulsify. Pour on a silicon tray and cool down. Using a piping bag, pipe into the chocolate shells halfway.

## MANDARIN GANACHE

36g Cream 35%  
60g Mandarin Puree  
15g Glucose Syrup  
14g Dextrose

15g Trimoline  
210 *Ivana 30% White Chocolate*  
50g Dry Butter

Bring cream and sugars to a boil, add in warm puree. Pour over the white chocolate and emulsify. When mixture cools to 35°C add butter at room temperature. Emulsify with stick blender. Using a piping bag pipe on top of the strawberry marmalade filling and close the chocolate shell.

## FEATURED PRODUCTS



Ivana 30%  
White Chocolate



Strawberry  
Filling & Topping