

# Dried cherry praline

## Description

Praline with dried cherries and cherry ganache



### Yield

52 pieces of 18 g, 1.5x4 cm



### Scheduling

Preparation: 60 minutes



### Nutritional values (100 g or 100 ml)

energy: 1'984 kJ/474 kcal;  
fat: 29 g, of which saturated 17 g;  
carbohydrates: 51 g, of which sugars 46 g;  
protein: 3.9 g; salt 0.1 g

## Ingredients

### Dried fruit paste (360 g)

300 g	sweet cherries, dried
60 g	cocoa butter granules, liquid

### Cherry ganache (305 g)

45 g	black cherry purée, frozen
45 g	heavy cream (UHT)
5 g	sorbitol, liquid
5 g	glucose syrup
185 g	Rondo Edelweiss couverture 36%
10 g	cocoa butter granules
10 g	butter

### Finishing (550 g)

250 g	dark "Piccoli Excellence" couverture 54%, tempered
300 g	cherry ganache

## Production

1

### Cherry ganache

Heat the cherry purée, cream, sorbitol and glucose syrup together to 32°C. Add the couverture, melted cocoa butter and butter. Mix all the ingredients at 32°C and blend to a homogeneous mass.

Process the ganache immediately.

2

### Dried fruit paste

Finely chop the dried cherries in a blender. Add the liquid cocoa butter and mix to a uniform mass. Press the dried fruit paste evenly into a 20x20 cm frame. Smooth the surface with a scraper.

3

### Piping the ganache

Pour approx. 300 g of the previously prepared cherry ganache evenly onto the dried fruit base and leave to set.

4

### Cutting

Cover the cooled slab with tempered dark couverture (thin layer). Once set, cut into sticks using a praline cutter, approx. 15 × 40 mm.

5

### Finishing

Coat the cut pralines with tempered dark couverture and decorate with a special fork drag technique.

Carefully place the sticks into the designated packaging.