

Matcha praline

Description

Praline with white matcha ganache



Yield

64 pieces of 20 g, 3.5x3.5 cm



Scheduling

Preparation: 60 minutes

Crystallization time: 24 hours



Nutritional values (100 g or 100 ml)

energy: 2'368 kJ/566 kcal;

fat: 45 g, of which saturated 27 g;

carbohydrates: 36 g, of which sugars 34 g;

protein: 4.9 g; salt 0.2 g

Ingredients

Matcha ganache (1'003 g)

210 g	heavy cream UHT
25 g	sorbitol, liquid
25 g	glucose syrup
535 g	couverture Rondo Edelweiss 36%
130 g	cocoa butter
65 g	butter
13 g	matcha green tea powder

Additional ingredients (320 g)

320 g	couverture Rondo Edelweiss 36% (for coating)
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Decorative syrup (17 g)

10 g	sugar
6 g	water
1 g	matcha green tea powder

Production

1

Matcha ganache

Melt the couverture together with the cocoa butter. Mix in the matcha powder (do not stir with a whisk – risk of lumps forming). Then place the mixture in the warming cabinet for several hours.

Note: Resting in the warming cabinet allows the aroma of the matcha tea to develop optimally.

Heat the cream together with the glucose syrup and sorbitol to approx. 80°C. Add the hot cream mixture to the melted couverture and mix thoroughly. Finally, stir in the butter.

Pour the finished ganache into a square frame (30.5x30.5 cm, height: 1 cm). Leave to crystallize overnight.

2

Cutting the ganache

Coat the surface of the ganache sheet thinly with approx. 25 g of the tempered Rondo Edelweiss couverture.

Cut into 3.5 cm wide squares using a praline harp.

3

Decorative syrup

Bring the water and sugar to the boil. Add the matcha powder and boil briefly. Allow the thick syrup to cool.

4

Finishing

Coat the praline pieces with tempered couverture. Decorate with a fork.

Fill the cooled matcha syrup into a cornet and pipe drops onto the pralines. Allow the syrup to set completely.