



# WHITE CHOCOLATE & BLACKBERRY PRALINES

## R E C I P E

### INGREDIENTS

- 2 lbs. White Chocolate
- 1 cup Blackberries
- 1 cup Sugar
- 1/4 cup Water

### CHOCOLATE SHELL

- Cut or break the chocolate into small pieces
- Using a double boiler, melt until liquid (around 115°F); Constantly stir to ensure the fat and protein emulsify
- Remove from heat and cool (reduce to around 41°F)

*Recommended cooling method: Pour the chocolate over cold marble, stone, or table top; Mix and spread using 2 spatulas or bench scrapers; As it cools, the chocolate will get thicker and thicker, giving it the right consistency to stick to the mold*

- Using a pastry bag, generously pour the chocolate into a mold; Tap the mold several times to get rid of any air bubbles
- Immediately turn the mold upside down to remove excess chocolate; Clean the mold's edges
- Set aside and let cool while you make the filling
- Place all remaining chocolate in the double boiler; Heat slightly to maintain its liquid state

### BLACKBERRY FILLING

- Puree the blackberries using a food processor
- Combine the sugar and water in a sauce pot and bring to a boil; Stir until mixture is a golden caramel color
- Add the pureed blackberries; Keep stirring until fully incorporated
- Remove from heat; Set aside and let cool (reduce to around 85°F)

### FINAL STEPS

- Using a pastry bag, add the blackberry filling to the chocolate shells (still in mold); Shells should only be 3/4 filled
- Top with the remaining chocolate using a pastry bag; Add liberally to ensure a good seal
- Let sit for about 2 minutes; Scrape off excess chocolate from the top of the mold to create an even surface
- Let sit until the top chocolate layer hardens
- Carefully turn the mold upside down so pralines come out; Gently tap mold if necessary