



CAILLER SIGNATURE CHRISTMAS PRALINES

BY GÉRALDINE MARAS

Ingredients

(For 32 caramel and ganache pralines)

- Caramel:
- 60 g caster sugar
- 90 g 35% fat cream
- 20 g butter
- 80 g Cailler baking milk chocolate
- 1 tsp Christmas spices
- Ganache:
- 125 g Cailler baking milk chocolate
- 50 g 35% fat cream
- 20 g eau-de-vie
- 20 g butter
- Chocolate moulds
- 400 g Cailler chocolate, either milk, white or 64% cacao dark

Preparation:

For the caramel pralines:

Caramelize the sugar to obtain a golden brown colour.

Heat the cream with the spices while the sugar caramelises.

Pour the hot cream over the caramel.

Add the butter and chocolate and mix well.

For the ganache pralines:

Chop the chocolate and place the pieces in a bowl.

Bring the cream to a boil, remove from the heat and stir in the chocolate.

Blend until the chocolate is melted, then add the eau-de-vie.

Leave the ganache to cool to below 35°C. Incorporate the butter.

For the moulded chocolate:

Melt 2/3 of the chocolate in a water bath until it reaches 40°C.

Stir the chopped chocolate until it is melted. If the chocolate does not completely melt, reheat the chocolate, making sure not to heat the white chocolate to over 29°C, the milk chocolate to over 30°C and the dark chocolate to over 31°C.

For the chocolate into the praline moulds. Tap the moulds and turn them completely upside-down to enable the chocolate to run. Only a fine coat should remain.

Chill the moulds in the refrigerator for 10 to 20 minutes.

Fill the moulds with the caramel or ganache mixture to 4/5 of their height.

Cover the mixture with the tempered chocolate before it hardens.

Sprinkle your choice of garnish over the chocolates.