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*Chocolates with
filling*



Pralinen (Chocolates with filling)

Glossy and crispy from the outside, softly melting in the inside- chocolates are made for the soul, for the senses, so take time to enjoy them. For preparation you will need:

- Some spare time
- Special ingredients
- Fine couverture
- Careful and clean work
- Appropriate storage of the products
- 20°C working temperature
- Delicious filling(s)
- Heat couverture

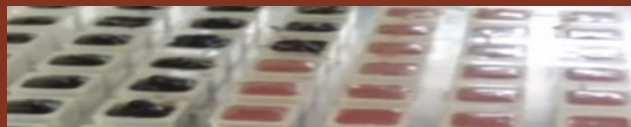


Additional materials:

- Thermometer
- Scales
- Small pot
- Spatula
- Confectionery syringe
- Dosing vessel
- Special fork
- Pralinengrates
- Package



Use high quality ingredients and special chocolate with extra cocoa butter.



Chocolate contains theobromine and caffeine, anandamide and phenylethylamine, fat, sugar and cholesterol (reduces the "bad" cholesterol and raises the "good" cholesterol).

Directions

- Chocolate cups can be bought or made; they can be of different shapes (hearts, stars, balls, shells, etc.), sizes and tastes (white, milk or bitter chocolate).
- Fill in the cups with the filling of your taste.



Heating the couverture

Put the chocolate into a small steel bowl and place it over a pot with water. Simmer on low flame stirring gently to keep the temperature. Don't let it reach T1. When the chocolate melts, let it cool to T2 while stirring, then add 2-3 more pieces of chocolate and place onto the pot with water 40°C again. Stir everything until you reach T3. You can check if the couverture is ready while pouring some drops on the baking paper. If in 5 minutes it becomes hard and glossy, it is ready. Use it until it is warm.

	T1	T2	T3
Bitter couverture	55,0°C	27,0°C	31,0°C
Milk couverture	45,0°C	7,0°C	30,0°C
White couverture	45,0°C	27,0°C	29,0°C

Varations

Almond shavings

in milk couverture

- 100g milk couverture- melt and cool.
- 100g almond shavings.

Mix everything, form small balls and let them cool.



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Cappuchino pralinen

100g cream- heat till it boils with 25g coffee beans. Leave everything to cool for half an hour. Remove the coffee beans and boil the cream again with 10g glucose. Remove from the heat and mix with couverture. Form balls and pour over with 125g white couverture. Decorate with cocoa or roll hot on a foil to form „horns“.



Pistachios sweets

- 200g marzipan mass;
- 20g Pistachios, finely chopped;
- 20g aromatic pistachios pasta.

Mix everything. Form 1 cm sausages on a surface sprinkled with icing sugar and cut them into 2-3 cm rolls. Place them into 200g bitter chocolate, melted and cooled. Decorate with

Orange truffles

- 70g cream- boil for a short time and remove from heat.
- 10g aromatic orange paste.



120g white couverture- melt and cool till 25°C.

Fill in the chocolate cup with the filling, pour over with white couverture and make spikes.