

Chili pralines

75–90 Min

Preparation

1. Chop the couverture, melt the coconut fat and a pinch of salt in a bowl over a hot water bath.
2. Fill troughs of the praline mould to the brim with liquid couverture. Place the baking grid over a bowl. After five minutes, place the filled mould upside down on the grid so that the excess couverture can drain into the bowl.
3. After another 15 minutes, scrape off the excess chocolate with a pallet. Allow the couverture chocolate to cool in the fridge for about 30 minutes.
4. In the meantime, boil the jam with chili flakes and cinnamon stick. Allow to steep for five minutes, then strain through a fine sieve. Allow the jelly to cool and transfer into a small piping bag.
5. Fill the hardened chocolate shells with jelly up to about three mm below the edge. Heat the remaining couverture again so that it becomes liquid. Distribute into the filled praline shells and smooth out with a palette.
6. Refrigerate again for about 30 minutes. Carefully squeeze finished chocolates out of the moulds and decorate as desired!

Ingredients 6 Portions

= Kotányi Produkte

200 g	Couverture chocolate (bittersweet)
10 g	Coconut fat
150 g	Jam

To refine the filling

1 pinch	Chili Extra Hot Granules
1 piece	Cinnamon, Whole
1 pinch	Sea Salt, Coarse
	Praline mould