

PECTIN X58 Recipes

An original École Valrhona recipe



66% Almond & Hazelnut Praliné Jelly

600 g	Milk
40 g	Caster sugar
6 g	SOSA Pectin X58
300 g	FRUITY 70% HAZELNUT PRALINÉ
22 g	COCOA BUTTER

Mix the sugar and pectin X58 together. Warm the milk and whisk in the sugar-pectin mixture.

Bring to the boil while stirring. Gradually combine a portion of the hot milk with the praliné and melted COCOA BUTTER.

Mix with a spatula so that an elastic texture starts to form in the center – This is a sign that you are starting to make an emulsion. Immediately mix using an immersion blender to make a perfect emulsion. Continue to gradually add the milk, taking care to maintain the emulsion until mixing is complete.

Leave to cool to 85°F (30°C) and pour out into a ring or glasses.

Tip: If necessary, you can reheat the jelly to 140°F (60°C) and pour out at 85°F (30°C)