

Texturas **Lecite**

Frozen chocolate air



For the chocolate air

- 1000 g water
- 400 g chocolate 70%
- 50 g hazel nut praliné
- 5 g Lecite

- 1 Chop the chocolate and keep in a bowl.
- 2 Add the praliné and Lecite.
- 3 Heat the water to 90 °C and pour over the mixture.
- 4 Leave to rest for 1 min and shred with a blender.
- 5 Keep at 50 °C.
- 6 Move the blender over the surface of the mixture until it emulsifies and the air is obtained.
- 7 Refill 2 containers with the air and freeze immediately.
- 8 Leave in the freezer for 2 h and cover hermetically to prevent the ice-cream air from absorbing flavours.