

Pralines from Ramallet Tomatoes

Mara Narez & Joan Cuart have developed a great recipe for tomato chocolates. A special kind of taste experience between fruity-sweet tomatoes and dark chocolate.

<https://narezcuart.com/en/mara-and-joan/>

Preparation time: 10 min. · Level of difficulty: medium ·

Quantity

Ingredients for 10-20 pieces.

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500 g Dark chocolate
200 g Ramallet tomatoes
100 g Cocoa butter
20 g Orange or almond honey
1 pinch Sea salt

Preparation

Melt the dark chocolate in a bain-marie and pour it into the praline mould to make fillable shapes.

Leave to rest in the fridge/freezer for 20 minutes and set aside.

For the filling, place the cocoa butter and salt in a bowl.

Halve the tomatoes and grate until the skin remains. Cook the tomato sauce with the honey over a low heat until a jam forms.

Pour the cocoa butter over it. After a few minutes, when the butter has melted, emulsify the mixture and cool to 32°.

Put the filling in a piping bag and fill the praline moulds with it. Leave to set until the filling crystallises.

Then pour some chocolate into the mould and close the pralines with a spatula.

Cool again and allow to set.

Finally, remove from the mould and place on a tray to serve or in small paper boxes to give as gifts.

The tomato pralines are also a nice decoration for desserts and cakes when cut in half. This dish comes from the Mallorcan recipe book "Tomàtiga de Ramellet - Pagesos i cuiners".