

# Instant Amarena

Original recipe by **Jérémie RUNEL** Head pastry chef at l'Ecole du Grand Chocolat

Recipe made for 65 fingers Instant

## Amarena cherry almond paste

- > 600 g ALMOND PASTE 55%
- > 100 g Amarena cherries

- 1 Drain out the Amarena cherries and mix to a smooth paste in a food processor.
- 2 Mix in the almond paste and roll out in a 4 mm frame (ref. 3346) using a rolling pin.
- 3 Set aside at 16/18°C.

## Assembly and Finishing

- > 520 g «GIANDUJA HAZELNUT» DARK 33%
- > 130 g Toasted chopped almonds
- > 320 g CHOCOLATE OPALYS 33%

> Melt down the dark Gianduja to about 40/50°C. Temper the mass down to 26°C.

> Stir in the toasted chopped almonds and pour in a 4 mm high frame fixed on a plastic sheet coated with a thin layer of milk chocolate.

> Allow to crystallise and stack the amarena almond paste on top.

> Temper some Opalys chocolate and finish the assembly with a 2 mm high frame (ref. 3345).

> Spread the chocolate on top and immediately cut out into strips of 10 cm long by 1.5 cm.

> Coat with tempered milk couverture and decorate with drizzles of red cocoa butter coloured Opalys couverture.



### Pastry chef's tip

Make the recipe with lemon, grape or orange candied peels, raisins, apricots, etc...



Spotlight on  
**OPALYS 33%**  
*pure whiteness*

A new and original flavor profile: with a light, pure color and not-too-sweet flavor, it brings out the harmonious flavors of fresh milk and natural vanilla.