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# Bazil praline



**Description**

Tomer Cabiri  
Pastry Chef  
Mul Yam Restaurant  
Tel Aviv, Israel

**Serves**

**Temp.**

Net-Recipe for Tomer Cabiri

Note	Basic ingredients	Quantity	Method
<b><u>Bazil ganach</u></b>	Cream 35% fat Basil ----- Trimoline Butter Chocolate Equatoriale 55% =====	200 g 10 g  40 g 30 g 200 g	Bring the cream and the bazil a boil, and let cool. Transfer it to a bowl, wrap in stretch film, and keep it in a refrigerator over night. Trasfer to a suace pan, add the trimoline, and bring to a boil again. Pour over the chocolate, mix well, and
<b><u>Coating</u></b>	Cocoa butter White chocolate Chocolate Equatoriale 55% =====	6 g 38 g 238 g	strain the bazil leafes out. Let cool to 55c, and add the butter. Let the mixture cool down completely.

## Basil praline



*Net-Recipe for Tomer Cabiri*