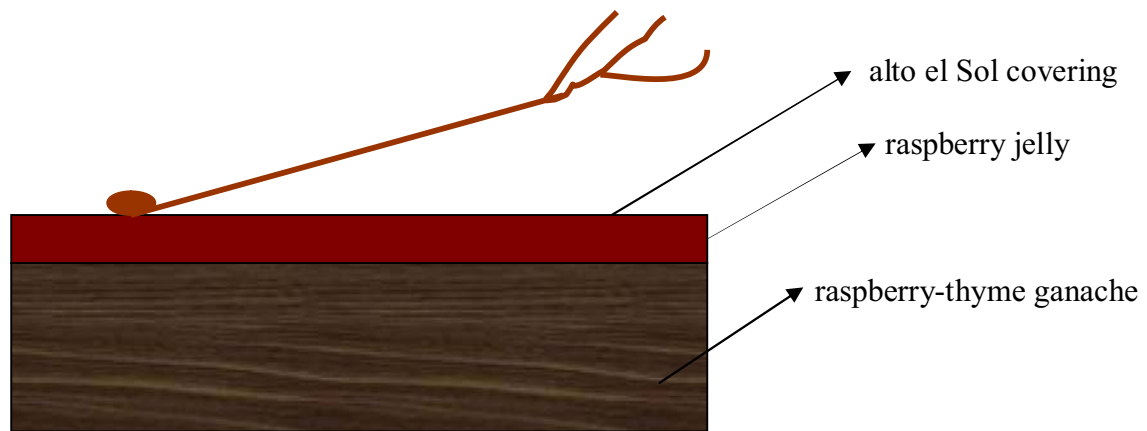


Dipped Praline

La chasse sauvage

The Wild Hunt



### Raspberry - Thyme Ganache

40g	glucose syrup
80g	raspberry purée
70ml	cream 30%
200g	Java milk chocolate
100g	Alto el Sol 65%
50g	beurre extra sec
30ml	raspberry brandy
20g	thyme

Boil the glucose syrup with the cream and raspberry purée add the thyme and allow to infuse. Strain. Add to the melted chocolate. Mix. At 32°C stir in the butter and the raspberry brandy. Fill a form.

## Raspberry Chocolate Jelly

400g	raspberry purée
200g	granulated sugar
4g	agar agar
80g	Grand caraque

Boil together the sugar, raspberry purée and the agar agar. Mix with the grand caraque and put into a form. When solid cut and place on top of the ganache.

One day later remove from the form. On the canache side paint a thin layer of chocolate. Cut it into pieces. Dip in to Alto el Sol and gently place an impregnated plastic (to make a crocodile pattern). Decorated with a small bronzed antlor.