

Toffee Apple Lollipops




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Toffee Apple Lollipops

AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 12 lollipops

Difficulty   

Prepare the day before:

Apple Heart

To be done on the day:

IVOIRE 35% crunchy coating
STRAWBERRY
INSPIRATION glaze

Required utensils:

2.8cm spherical moulds for lollipops
Lollipop sticks
Thermometer
Hand blender

APPLE HEART

Preparation time: 30 minutes

Freezing time: at least 6 hours

- 110g Peeled and cored Granny Smith apples
- 80g Apple juice
- 10g Caster sugar
- 4g Pectin
- 2g Gelatine powder
- 10g Water (to rehydrate gelatine)
- 10g Lime juice

Rehydrate the gelatine powder in water.
Finely dice the apples and stir them into the lime juice.
Heat the apple juice to 45°C in a saucepan.
In a separate bowl, mix the sugar with the pectin.
Add this mixture to the hot apple juice.
Bring to the boil then take it off the heat and add the rehydrated gelatine.
Combine it with the apple cubes.
Fill the lollipop moulds with this preparation.
Put the sticks in place and store in the freezer for at least 6 hours.

IVOIRE 35% CRUNCHY COATING

Preparation time: 10 minutes

Leave to sit for: 10 minutes

- 150g IVOIRE 35% chocolate
- 30g Grape seed oil

Melt the **IVOIRE 35%** chocolate at 35°C then add the grape seed oil.
Dip the frozen lollipops in the glaze and store in the refrigerator.

STRAWBERRY INSPIRATION GLAZE

Preparation time: 15 minutes

Leave to sit for: 3 hours

- 145g **STRAWBERRY INSPIRATION**
- 85g Whipping cream
- 20g Water
- 10g Grape seed oil
- 2g Gelatine powder
- 10g Water (to rehydrate gelatine)

Melt the **STRAWBERRY INSPIRATION** at 45°C.
Bring the cream and water to the boil in a saucepan. Add the rehydrated gelatine.
Pour this hot mixture onto the melted **STRAWBERRY INSPIRATION** in 3 stages, mixing using a spatula all the while.
Add the grape seed oil and blend using an hand blender.

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(Continued)

ASSEMBLY

Preparation time: 25 minutes

Rest time before serving: 3 hours minimum

Make the **IVOIRE 35%** crunchy coating and dip the frozen lollipops into it. Store in the refrigerator. Make the **STRAWBERRY INSPIRATION** glaze and, when it is at 35°C, dip in the lollipops coated with **IVOIRE 35%** glaze.

Leave in the refrigerator for at least 3 hours before serving.

Chef's Tip

It is totally possible to use other types of mould to make this recipe (you could use an ice cube tray or a different silicone mould shape, for example).