

PLANT-BASED

INTENSE LIME BONBON

Exclusive Recipe by L'École Valrhona

3 STEPS



FROM THE CHEF

“

When Adamance was created, it became clear our next step would be to move forward with the way we use fruit and chocolate together by breaking with certain conventions. We wondered whether we needed to have all the traditional ingredients that go into a ganache to ensure the fruit tasted its best.

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– Philippe Givre, L'École Valrhona Global Executive Pastry Chef & Experience Director

STEP 1

Lime Solution for Ganache

INGREDIENTS

418 g Adamance 100% Lime Purée

94 g Adamance 100% Pear Purée

3 g Sosa Konjac

47 g Sosa Dextrose Powder

80 g invert sugar

85 g Sosa Glucose Syrup DE 60

8 g lime zest

642 g total weight

METHOD

- Heat the Puree and water to about 77/86°F (25/30°C), add the Dextrose and Konjac (previously mixed), and dissolve well with a whisk.
- Continue to heat, add the Invert Sugar and Glucose and bring everything to a simmer.
- Cover the pan to prevent evaporation and allow to cool to 122/140°F (50/60°C).
- Zest fresh limes and add the zests at 122°F (50°C) to avoid oxidation in the preparation and leave to infuse for 20 minutes.
- Strain to remove the zest and adjust the temperature to mix.

STEP 2

Lime Equatoriale 55% Framed Ganache

INGREDIENTS

642 g Lime Solution for Ganache

780 g Valrhona Equatoriale Dark 55%

28 g Valrhona Cocoa Butter

1,450 g total weight

METHOD

- Weigh the fruit solution and check the temperature in order to obtain a mixture at 140/158°F (60/70°C) and heat if necessary.
- Pour half of the liquid over the partially melted Chocolate and the melted Cocoa Butter.
- Mix using the mixer, add the rest of the liquid in 2 batches and mix intensely to perfect the emulsion until you obtain a supple and shiny texture (if the texture still resembles a gel, continue mixing intensely.)
- Check the temperature (if the ganache is too hot, do not hesitate to pour it on a plastic film and let it cool to the desired temperature).
- Pour the ganache at a temperature of 89.6/93.2°F (32/34°C).

STEP 3

Intense Lime Bonbon

INGREDIENTS

1,450 g Lime Equatoriale 55% Framed Ganache

AN Dark Valrhona Couverture of your choice

AN Chocolatree transfer sheet ref 47389

1,450 g total weight

METHOD

- Makes one 34cm x 34cm x 10mm frame, approx. 200 pcs
- Pour the ganache at a temperature of 89.6/93.2°F (32/34°C), in a frame previously glued onto a guitar sheet covered with a covering.
- Leave to crystallize for 36 to 48 hours at 60.8/64.4°F (16/18°C) and 60% hygrometry.
- Unframe, spread a chablon and detail with the guitar in a rectangular shape sized 1.5cm x 3cm.
- Coat with the dark couverture of your choice and decorate with a Chocolatree transfer sheet ref 48067.
- Store these sweets in the refrigerator at +39.2°F (+4°C), in a tightly closed box.
- Shelf life 3 months under the above conditions.

FEATURED PRODUCTS



Valrhona
Equatoriale Dark 55%



Adamance
100% Lime Purée



Sosa
Dextrose Powder