



Mariage de Saveurs



ANISE CHOCOLATE GANACHE (MILLOT 74%)

170 g **MILLOT 74%**
 180 g Cream 35% fat
 10 g Star anise
 30 g Inverted sugar
 30 g Butter 82% fat

- : Place the cream in a saucepan and boil.
- : Remove the saucepan from the heat, add the star anise to the cream, cover with a lid or plastic wrap and allow to infuse for 12 hours or over night in the fridge.
- : Once the cream has been infused strain it into another saucepan.
- : Add in the inverted sugar and re-boil.
- : Pour the cream over the chocolate and emulsify using a stick blender.
- : Let it cool to below 30-40°C before whisking in the butter one piece at a time.
- : Cool the ganache to 30°C.
- : Pipe the ganache into the prepared chocolate shells.
- : Allow to set uncovered at room temperature for 24 hours.

ORANGE CARAMEL

50 g Orange puree
 70 g Cream 35% fat
 25 g Glucose syrup
 120 g Sugar
 1 g Sea salt
 1 Vanilla bean
 50 g **MILLOT 74%**
 40 g Butter 82% fat

- : In a saucepan, boil the orange puree and set aside keeping hot.
- : In a separate saucepan, boil the cream, sea salt, glucose syrup and vanilla seeds and set aside keeping hot.
- : Place the sugar in another large saucepan and stir gently until it all dissolves and caramelizes.
- : Add the cream and orange puree and keep the caramel on the heat until it re-boils.
- : Remove from the heat and cool to 80°C and pour over the chocolate.
- : Whisk to combine.
- : Cool to below 30-40°C before whisking in the butter one piece at a time.
- : Transfer the caramel to a piping bag and pipe it over the chocolate ganache in the chocolate shells.
- : Leave the shells uncovered for 24 hours at room temperature before decorating with candied fruits.

ASSEMBLY AND FINISHING

Make 15 chocolate shells 3 x 8 cm rectangular shape (Millot 74%).
 Prepare the anise chocolate ganache and pipe it into the chocolate shells.
 Let the ganache set for 12 hours at room temperature.
 Prepare the orange caramel and pipe it over the anise chocolate ganache in the chocolate shells.
 Leave the shells uncovered for 24 hours at room temperature before decorating with candied fruits.
 Decorate the top of the chocolate bars with candied oranges, nuts and/or pieces of chocolate as you desire.