

A top-down view of several round, golden-brown chocolate eggs resting on a thick layer of dark brown, irregularly shaped cocoa nibs. Some of the eggs are positioned to show their top surface, which is embossed with the Valrhona logo and the word 'DULCEY'. A solid red vertical bar is located on the far left edge of the frame.

# Dulcey Apricot

VALRHONA

Let's imagine the best of chocolate®



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AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

## GANACHE DULCEY 32%

**660g DULCEY 32%**  
**310g Fresh cream 35%**  
**150g Syrup of glucose**  
**50g Butter**  
**4g Salt grains**

Boil the whipping with glucose syrup. Gradually pour the mixture over the melted chocolate, to create a elastic, smooth, glossy core of a well started emulsion. As soon as the ganache is 35°C add in the salt grains and the diced butter into the mix, blend until smooth.

## APRICOT PASSION VANILLA PÂTE DE FRUIT

**450g Apricot pulp**  
**2g Tahitivanilla bean**  
**50pc Caster sugar**  
**10g SOSA yellow pectin**  
**395g Isomalt**  
**95g Syrup of glucose**  
**8g Citric acid**  
**8g Kirsh**

Heat the Apricot fruit pulp and the scraped vanilla beans to 40°C. While stirring the mixture add in the small quantity of sugar and the pectin. Boil, then add in the isomalt sugar.  
Reboil and then add in the glucose syrup. Cook to between 64° brix on the refractometer or 104°C on the thermometer.  
Once cooked, add the citric acid and the kirsch.  
Pour immediately. allow it to set and mix before piping inside the mold.