



Melon pan Matcha




VALRHONA
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Melon pan matcha

AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

Makes 8 melon pans

POOLISH

175g Flour for sponge
12g Caster sugar
50g Whole eggs
65g Water
11g Fresh yeast

Mix all ingredients together and let rest at room temperature during 1 hour.

MELON PAN MATCHA DOUGH

313g Poolish
100g Flour for sponges
65g Caster sugar
3g Fine sea salt
5g Milk
38g Butter
35g Water
5g Matcha

In the planetary knead, mix all the ingredients together except the butter. When the dough is smooth and not sticky, add the butter, and mix at second speed until 24°C. Let the dough rest during 30 minutes at room temperature, and keep 2 hours in the fridge.

MATCHA SABLE DOUGH

93g Butter
93g Caster sugar
150g Whole eggs
270g Flour for sponges
8g Matcha
3g Baking powder

Mix the butter and the sugar together. Add the flour, baking powder and the matcha tea powder. Finish by adding the eggs. Spread out at 3mm.

OPALYS VANILLA WHIPPED GANACHE

225g Fresh cream 35%
25g Syrup of glucose
25g Inverted sugar
325g OPALYS 33%
600g Fresh cream 35%
20g Vanilla extract
10g Lime zest

Heat the smaller portion of cream and infuse the lime zest 15 minutes. Sift the infusion, add the glucose and the inverted sugar, then heat again. Gradually pour the hot mixture over the partially melted chocolate, taking care to form a smooth emulsion. Immediately mix using an electric mixer to make a perfect emulsion. Add the larger portion of cold liquid cream and the vanilla extract. Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably for 12 hours. Whisk until the texture is consistent enough to use in a piping bag.

ASSEMBLY

Make a 40g ball with the melon pan dough. Spread the sablé dough in 3mm, and cut at 9cm. Wrap with the sablé dough, the melon pan, completely, pour in the caster sugar and make a design with a scraper. Grow up in a poofer for 30-40 minutes and bake. When it's cold, pipe inside from the bottom the whipped ganache.