INTENSE

BLACKCURRANT BONBON

3 STEPS

Exclusive Recipe by L'École Valrhona









Driven by the belief that we can do things

FROM THE CHEF

differently, we have reworked and reimagined

a new way of making our framed ganaches for bonbons with an intense fruit flavor. Challenging ourselves and pushing back the boundaries so we can constantly create ethical, perfectly balanced recipes is part of L'Ecole

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

STEP 1

Blackcurrant Solution

for Ganache

INGREDIENTS 494 g Adamance 100% Blackcurrant Purée 47.5 g mineral water

67 g invert sugar 67 g Sosa Glucose Syrup DE 60

1.2 g Sosa Konjac

47.5 g Sosa Dextrose Powder

693 g total weight

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.

METHOD

- 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 140/149°F (60/65°C). Weigh to use the required amount.

STEP 2

Blackcurrant Equatoriale

Framed Ganache

INGREDIENTS

693 g Blackcurrant Solution for Ganache

730 g Valrhona Equatoriale Dark 55%

Weigh the fruit solution and check the

27 g Valrhona Cocoa Butter

1,450 g total weight **METHOD**

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

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.)

Butter.

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).

Ganache

choice

1,450 g total weight

approx. 200 pcs

covering.

Check the temperature (if the ganache is

Bonbon **INGREDIENTS** 1,450 g Blackcurrant Equatoriale Framed

STEP 3

Intense Blackcurrant

AN Dark Valrhona Couverture of your

AN Chocolatree transfer sheet ref 47389

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

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

METHOD

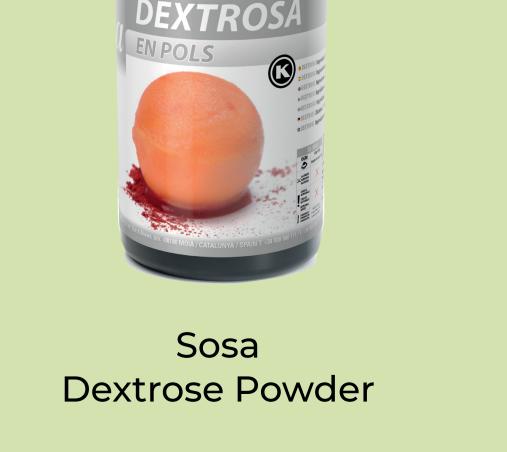
Makes one 34cm x 34cm x 10mm frame,

the guitar in a rectangular shape sized 1.5cm x 3cm. Coat with the dark couverture of your choice

+39.2°F (+4°C), in a tightly closed box.

- FEATURED PRODUCTS adamance
- and decorate with a Chocolatree transfer sheet ref 47389. Store these sweets in the refrigerator at

Shelf life 3 months under the above conditions.



Valrhona

Equatoriale Dark 55%

SELECTION GREENISTHE

NEWBLACK

Adamance

100% Blackcurrant Purée