

PLANT-BASED

INTENSE BLACKCURRANT BONBON

Exclusive Recipe by L'École Valrhona

3 STEPS



FROM THE CHEF

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Driven by the belief that we can do things 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'École Valrhona's DNA.

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– 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

47.5 g Sosa Dextrose Powder

1.2 g Sosa Konjac

67 g invert sugar

67 g Sosa Glucose Syrup DE 60

693 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 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%

27 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 Blackcurrant Bonbon

INGREDIENTS

1,450 g Blackcurrant Equatoriale 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 47389.
- 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% Blackcurrant Purée



Sosa
Dextrose Powder