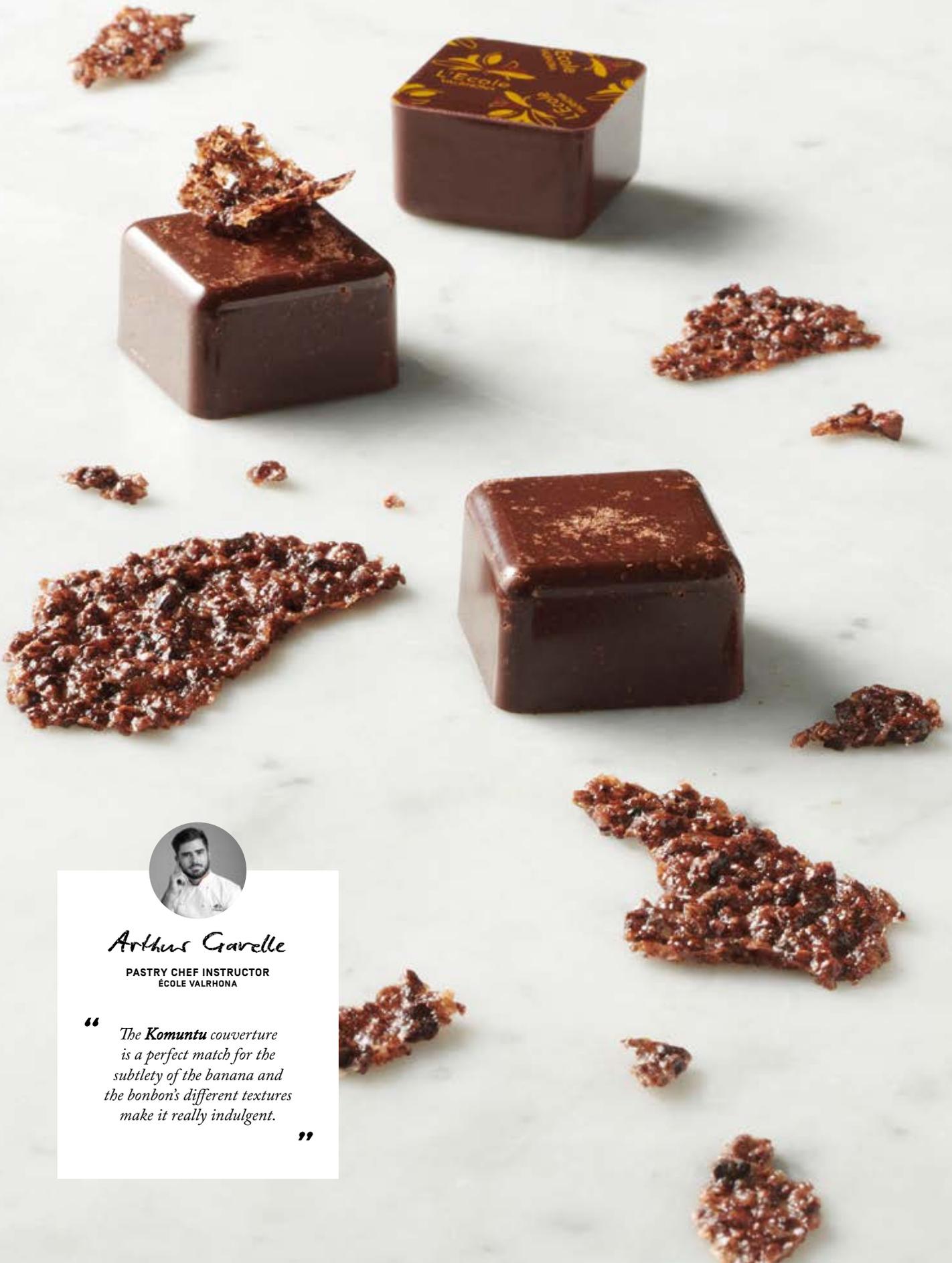


KOMANA



Arthur Gravelle

PASTRY CHEF INSTRUCTOR
ÉCOLE VALRHONA

“ *The Komuntu couverture is a perfect match for the subtlety of the banana and the bonbon's different textures make it really indulgent.* ”

RECIPE MAKES 120 PIECES

PLANT-BASED BANANA CARAMEL

10g	100% passion fruit purée
85g	Banana purée
1g	Fine salt
30g	Pure raw almond paste
60g	Cocoa butter
45g	Water
145g	Sugar
15g	Glucose DE 35/40
391g	Total weight

Bring the fruit purées, salt, pure almond paste and cocoa butter to a simmer.
Use the sugar, glucose and water to make a caramel.
Cook the caramel at 365°F (185°C).
Use the first mixture to deglaze the caramel.
Cook at 220°F (104°C), mix and pour into a container.

HAZELNUT COCOA NIB FRAMED PRALINÉ

205g	66% hazelnut fruity praliné
125g	KOMUNTU 80%
35g	Cocoa nibs
35g	Crispy wheat flake cereal
1g	Fleur de sel
401g	Total weight

Mix the praliné with the melted couverture.
Add the cocoa nibs, crispy wheat flake cereal and fleur de sel.
Heat to 115°F (45°C). Leave to set at 75/80°F (25/26°C) before framing.

80% KOMUNTU SOFT GANACHE

145g	Heavy cream 36%
65g	Glucose DE 60
20g	Syrup at 30°B
140g	KOMUNTU 80%
30g	Clarified butter
400g	Total weight

Heat the cream with the glucose and the syrup at 30°B.
Combine the hot mixture with the partially melted chocolate.
Using a spatula, make an elastic, shiny emulsion. Mix with an immersion blender.
At 100°F (37°C), add the liquid butter and mix again.

KOMUNTU 80% SPRAY MIX

150g	Cocoa butter
350g	KOMUNTU 80%
500g	Total weight

Melt all the ingredients together then spray at a temperature of 86/88°F (30/31°C).

COCOA NIB NOUGATINE

10g	Mineral water
125g	European-style butter
50g	Glucose DE 35/40
150g	Sugar
3g	Pectin NH
175g	Cocoa nibs
513g	Total weight

Heat the water, butter and glucose in a saucepan.
At 105°F (40°C), add the sugar and pectin.
Cook on a low heat, without stirring too much until the mixture starts to thicken.
Leave to simmer for a few seconds.
Add the cocoa nibs. Spread it onto a tray lined with a silicone mat.
Bake in the oven at 355/375°F (180/190°C) for approx. 12-15 minutes.
Leave to cool.

ASSEMBLY AND FINISHING

Make the banana caramel, leave to cool in the tray.

Make and frame the hazelnut-cocoa praliné between 1cm rules. Leave to set at 60°F (16°C) and a 60% relative humidity level. Cut into 1×1cm cubes. Blend some cocoa nibs.

Sprinkle some cocoa nibs into the bottom of the molds (Silikomart Quadro 01: 25×25×15mm). Spray the pre-crystallized Komuntu spray mix into tempered molds with a spray gun. Trim away any excess and leave to set. Mold some tempered Komuntu couverture into the bonbons. Trim any excess. Use a piping bag to pipe in approximately 2g of banana caramel. Make the soft Komuntu ganache.

At 85°F (30°C), pipe 2g of ganache onto the banana caramel. Then insert a praliné cube.

Pipe ganache to cover the praliné, taking care to leave about 1mm. Leave to set. Seal with some tempered Komuntu couverture and cover with a transfer sheet. Leave to set. Make and cook the cocoa nib nougatine.

Leave to cool then break into shards and stick them on with a little tempered Komuntu couverture in a cone.