



Pralicoco lollipops


VALRHONA
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Pralicoco lollipops

AN ORIGINAL RECIPE BY *l'École Gourmet Valrhona*

Makes 32 lollipops

To be done on the day:

Hollow balls
Coconut praliné
Coconut ganache
Assembly

Required utensils:

Lollipop sticks
2 x 32 cavity half-sphere chocolate bonbon moulds
Triangle spatula

HOLLOW BALLS (TEMPERING USING THE SEEDING METHOD)

600g **GUANAJA 70%** chocolate Melt two thirds of the total quantity of **GUANAJA 70%** (400g) chocolate in a bain-marie or in the microwave. Increase the temperature to 50-55°C. Once this temperature has been reached, add the remaining third of the chocolate. Start mixing by hand, then using a hand blender. Be careful not to incorporate any air bubbles. Check that the temperature of the chocolate has reached 31-32°C. The chocolate is now tempered. Make sure you keep the chocolate at this temperature while you work with it. If you need to, use a hairdryer to reheat its surface.

Immediately pour the tempered chocolate into 2 half-sphere moulds. Leave to set at room temperature for 2 hours. Turn out each half-sphere, then stick them together using the bottom of a heated saucepan.

Heat up the end of a 10mm plain round nozzle using a hair dryer then pierce the chocolate spheres one by one in order to fill them. Set them aside to fill them with praliné or coconut ganache later (see recipe below).

COCONUT PRALINÉ

Preparation time: 30 minutes

350g **50% Almond & Hazelnut Praliné**
80g **GUANAJA 70%** chocolate
50g Toasted grated coconut

Melt the **GUANAJA 70%** chocolate at 50°C, then mix into the praliné. Leave the mixture to cool at 27°C using a bain-marie filled with cold water while stirring with a spatula. Regularly check the temperature using a thermometer. Add the grated coconut to the mixture. Immediately pipe the coconut praliné into the hollow balls and insert a lollipop stick before it sets.

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(Continued)

COCONUT GANACHE (recipe containing alcohol)

Preparation time: 30 minutes

70g Coconut pulp
40g Grated coconut
35g Acacia honey
30g Coconut Malibu®
315g **IVOIRE 35%** chocolate

Heat the coconut purée with the honey.
Gradually combine the hot mixture with the melted **IVOIRE 35%** chocolate.
Stir vigorously using a spatula to complete the emulsion.
Maintain this texture throughout the mixing process.

Mix using a hand blender, then add the grated coconut.
As soon as the ganache reaches around 35°C, add the coconut Malibu®.
Once the temperature goes back down to 27-28°C, immediately pipe into the hollow balls and insert a lollipop stick before it sets.

ASSEMBLY

Preparation time: 1 hour

200g **GUANAJA 70%** chocolate
200g Grated coconut

Temper 200g of **GUANAJA 70%** chocolate by seeding (use the same technique as moulding the hollow balls) and coat the **praliné-** or ganache-filled balls, holding them by the lollipop sticks.

Cover the whole surface with grated coconut before the chocolate sets.

Chef's tip

You can also make this recipe using a different shape, such as a filled tablet.
Make sure you follow the listed temperatures - the success of your bake depends on it!