



Colonel Pop

100 years
of Commitment

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AN ORIGINAL RECIPE BY *L'École Valrhona*

GANACHE OPALYS 33% VANILLA

450g Sugarless condensed milk
150g Glucose syrup
100g Butter
1g Norohy vanilla bean
820g OPALYS 33%

Heat the unsweetened condensed milk with the glucose and vanilla bean. Slowly pour the warm mixture over the partially melted chocolate, mixing in the center to create an elastic and shiny "core", a sign of a started emulsion.

This texture must be kept until the end of the mixture. Continue adding the liquid little by little.

Finished of by the liquid butter. Mix to perfect emulsion.

As soon as the ganache is at 25°C, pour into the jars.

Set aside at 17°C.

GEL VODKA LEMON

300g Absolu cristal neutral glaze
22g Vodka
1g Lemon juice
30g Water
1g Lemon zest

Mix all the ingredient together. Then pipe in the hollow form half full before piping the ganache. Allows it to cristalise before closing.

GLAÇAGE LOLLYPOP

200g Absolu cristal
40g Lemon puree
1g Lemon yellow colouring

Mix everything together and warm up the mix between 33- 35°C; Before using to coat the lollypop and obtain a shiny outcome.