

100 years
of Commitment

VALRHONA

Citrus granité & Ivoire

VERRINES

RECIPE CREATED BY VALRHONA'S ÉCOLE GOURMET

To be made the day before:

Greek yogurt and IVOIRE 35%
couverture
Blood orange granité

To be made on the day:

SOSA raspberry crispy
meringues

Required utensils:

5mm diameter plain
round nozzle

MAKES SIX INDIVIDUAL VERRINES

**GREEK YOGURT AND IVOIRE 35%
COUVERTURE**

Preparation time: 15 minutes
Leave to sit for: 4 hours (1st time)
Leave to sit for: at least 12 hours (2nd time)

120g IVOIRE 35%
160g Whipping cream 35%
215g Greek yogurt
4g Gelatine sheet

Soak the gelatine in a large quantity of cold water for about twenty minutes.

Melt the IVOIRE 35% chocolate in the microwave or bain-marie. Heat the heavy cream in a saucepan without boiling it, then add the gelatine which has been allowed to dry.

Make a ganache by pouring the cream over the melted chocolate in three batches.

Use a spatula to emulsify the mixture.

Seal the surface of the ganache in the mixing bowl with clingfilm, and place in the refrigerator for at least 4 hours.

Add the Greek yogurt and incorporate it into the ganache. Refrigerate the mixture for at least 12 hours.

BLOOD ORANGE GRANITÉ

Preparation time: 5 minutes
Leave to sit for: 24 hours

250g Blood orange juice*
45g Caster sugar

In a saucepan, over low heat, heat 75g of orange juice with the sugar, without boiling, and dissolve the sugar thoroughly. Remove from the heat, add the rest of the juice, and pour into a freezer container.

Leave in the freezer for 24 hours.

**See the Chef's tip section at the end of the recipe for an alternative fruit.*

