



Apollo Lollipop



R mi Montagne
PASTRY CHEF INSTRUCTOR
 VALRHONA

BASIL LEMON GANACHE

| | |
|-------|-------------------------|
| 150 g | Caster sugar |
| 25 g | Glucose |
| 50 g | Water |
| 250 g | Lemon juice |
| 330 g | OPALYS 33% |
| 10 g | Basil (optional) |
| 40 g | Liquid clarified butter |
| 2 | Lemon zests |
| 855 g | Total weight |

Cook the sugar with the glucose and water to 185°C (365°F).
 Stop the cooking with the warmed lemon juice.
 Reheat to 103°C (217°F), and then allow the temperature to fall to 75-80°C (167-176°F) before emulsifying with the melted chocolate.
 Add the lemon zests and basil, and then blend.
 When the temperature falls to 35°C (95°F), strain and then fold in the liquid butter. Blend again.
 NOTE: When filling the hollow shells, the temperature of the ganache must be lower than 30°C (86°F).

LEMON MERINGUE

| | |
|-------|--------------|
| 80 g | Egg whites |
| 170 g | Icing sugar |
| 2 g | Citric acid |
| 5 g | Lemon juice |
| 1 | Lemon zest |
| 257 g | Total weight |

Place the eggs, icing sugar, and lemon zest in a freestanding mixer bowl.
 Heat in a bain marie and mix until the temperature is 55-60°C (131-140°F).
 Add the lemon juice and citric acid and then whisk.
 Spread out the mixture and cook for around two hours at 100°C (212°F).

OPALYS SPRAY MIX

| | |
|-------|--------------|
| 150 g | Cocoa butter |
| 350 g | OPALYS 33% |
| 500 g | Total weight |

Melt all the ingredients together. Temper the mixture to 30-32°C (86-90°F).
 Strain before using.

ASSEMBLY AND FINISHING

QS OPALYS 33%

Fill the white hollow forms (Ref. 1734) with the ganache.
 Leave to set for 12-24 hours at 17°C and 60% hygrometry.
 Use a piping bag to add a spot of tempered white chocolate to the lollipops to seal them.
 Before they set, add a lollipop stick.
 To finish, dip the lollipops in some tempered couverture.
 Immediately sprinkle with meringue pieces.
 Coat a second time using the spray mixture.