

# NOUGAT & SUGARED ALMONDS

Recipe calculated for approximately 130 units

## NOUGAT GANACHE

270 g cream 35%  
150 g Agrimontana nougat  
paste  
670 g TANARIVA COUVERTURE 33%  
115 g butter

Bring the cream to the boil and gradually pour over the partially melted couverture.

Mix with a spatula, starting from the centre, to create a shiny elastic core. This texture should be maintained throughout. Add the nougat paste, coarsely crushed with a rolling pin between two plastic sheets to facilitate piping. As soon as the ganache has cooled to about 35/40°C, add the diced butter. Mix with a hand held mixer to finish and immediately pipe into Ivoire hollow forms. Insert a stick before crystallization is complete. Allow to crystallize for 24 to 36 hours at 17°C, 60% hygrometry.

**N.B. the temperature of the ganache must be below 30°C when filling the hollow forms.**

## FINISHING

To decorate the lollypops, crush, then calibrate some sugared almonds using a sieve. Dip the lollypops in tempered Ivoire couverture and immediately roll in sugared almonds chips.

# LIQUORICE

Recipe calculated for approximately 120 units

## LIQUORICE GANACHE

340 g whipping cream 35%  
120 g Stoptou\* liquorice sweets  
335 g ARAGUANI COUVERTURE 72%  
25 g LIQUID CLARIFIED BUTTER  
125 g ALMOND PRALINÉ 50%

\*(Poulain liquorice sweets)

Crush the sweets and dissolve by boiling them in the cream. Gradually pour the boiling mixture over the partially melted couverture.

Mix with a spatula, starting from the centre, to create a shiny elastic core. This texture should be maintained throughout. Add the praline and, as soon as the ganache has cooled to about 35/40°C, add the liquid clarified butter. Mix with a hand held mixer to finish and immediately pipe into dark chocolate hollow forms. Insert a stick before crystallization is complete.

Allow to crystallize for 24 to 36 hours at 17°C, 60% hygrometry.

**N.B. the temperature of the ganache must be below 30°C when filling the hollow forms.**

## FINISHING

To finish the lollypops, dip them into tempered dark chocolate couverture. Sprinkle some fine dark chocolate granules (ref 0183) over the surface and dust with liquorice powder, using a small sieve.



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