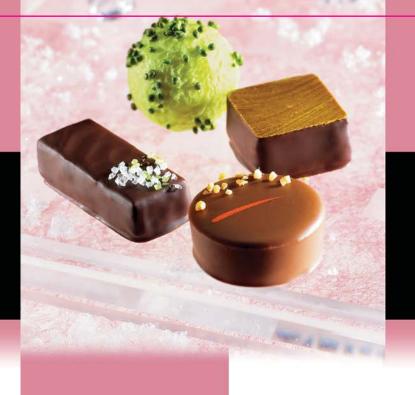


Created by l'Ecole du Grand Chocolat Valrhona

MELBA

Recipe calculated for approximately 2 trays of Milk chocolate Structura Palets (ref.4326)



PRALINÉ FRUITÉ CRAQUANT

270 g praliné fruité craquant 50% 55 g JIVARA COUVERTURE 40% 20 g cocoa butter

pour into a 2 mm frame. Allow to crystallize for a few hours at 17°C.

PEAR GANACHE

290 g Ravifruit pear pulp 35 g Wolfberger pear brandy 120 g inverted sugar 180 g Extra dry butter (84%) 600 g JIVARA COUVERTURE 40%

Partially melt the milk chocolate couverture. Pour some of the heated pulp and inverted sugar over it. Pour into an 8 mm frame on top of the praliné.

FINISHING

Seal with tempered dark chocolate couverture spray and cut into 22.5 mm squares using a guitar. To decorate, paint yellow and brown stripes of cocoa butter on neutral transfer sheets then sprinkle with gold sparkling powder. Allow to crystallize. Coat the chocolates with dark chocolate couverture and immediately stick on the hand made transfer.

RASPBERRY JELLY GUM

- 125 g Ravifruit raspberry pulp 105 g caster sugar 12 g glucose 10 g caster sugar 2.5 g yellow label pectin 2 g citric acid

2 g/milk chocolate palet

PEACH GANACHE

- 150 g caster sugar 25 g glucose 50 g water
- 250 g Ravifruit white peach pulp 40 g butter
- 165 g IVOIRE COUVERTURE 12 g Wolfberger peach brandy

5 g/milk chocolate palet

Cook the sugar, the glucose and the water to 180°C. Deglaze the caramel with the white peach pulp. Cook again to 103°C. Remove from the heat and allow the temperature to drop to 80/85°C before making an emulsion over the melted lvoire couverture.

Heat the fruit pulp to 40°C. Add the 10 g of caster sugar mixed with the pectin, stirring continuously. Bring

Once cooked, add the citric acid and immediately pour on to a silicone mat. When the jelly gum has cooled

to the boil and add the rest of the caster sugar. Bring to the boil again and add the glucose.

At 35°C, add the butter then the peach brandy and mix with a hand held mixer. Pipe into milk chocolate palets.

The temperature of the ganache must be below 30°C before filling the palets.

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

down and set, mix with a hand held mixer and pipe into the palets.

ASSEMBLY AND FINISHING

Coat the palets with milk chocolate couverture. Dilute some sparkling orange colouring in alcohol and decorate the palets with fine brush strokes, then sprinkle with chopped almonds.

Cook at 73° Brix on the refractometer.

Created by l'Ecole du Grand Chocolat Valrhona

BELLE HELENE

Recipe calculated for a 34 x 34 cm frame, 10 mm deep (2+8 mm)

Melt the couverture and the cocoa butter at 45°C, then mix into the Praliné 50%. Temper the mass to 24°C and

Mix from the centre with a spatula to create an elastic « core » before adding the rest of the pulp. (This emulsion is a little more difficult to achieve than for a ganache made with cream)

At 35/40°C, add the diced butter then the pear brandy. Mix with a hand held mixer to perfect the emulsion.

Allow to crystallize for a few hours at 17°C, hygrometry 60%, for easier guitar cutting.



Valrhona - 26600 Tain l'Hermitage Tel. +33 (0) 4 75 07 90 90 Fax. +33 (0) 4 75 08 05 17 Ecole du Grand Chocolat Tel. +33 (0) 4 75 07 90 95 Fax. +33 (0) 4 75 07 88 20 www.valrhona.com - contact : ecole@valrhona.fr