

CREATED by l'ECOLE du
GRAND CHOCOLAT VALRHONA

MELBA

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



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)

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

Heat the fruit pulp to 40°C. Add the 10 g of caster sugar mixed with the pectin, stirring continuously. Bring to the boil and add the rest of the caster sugar. Bring to the boil again and add the glucose. Cook at 73° Brix on the refractometer. Once cooked, add the citric acid and immediately pour on to a silicone mat. When the jelly gum has cooled down and set, mix with a hand held mixer and pipe into the palets.

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 Ivoire couverture. 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.

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.

PRALINÉ FRUITÉ CRAQUANT

270 g PRALINÉ FRUITÉ CRAQUANT
50%
55 g JIVARA COUVERTURE 40%
20 g cocoa butter

Melt the couverture and the cocoa butter at 45°C, then mix into the Praliné 50%. Temper the mass to 24°C and 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. 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. Pour into an 8 mm frame on top of the praliné. Allow to crystallize for a few hours at 17°C, hygrometry 60%, for easier guitar cutting.

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.



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

Photo : GINKO_59082