adamance
fruits du bon sens

Apricot Framed Ganache

Description

It is difficult to bring out fruit flavors in a dark chocolate ganache.
By freeing ourselves from certain conventions, we have been able to create recipes that finely balance powerful chocolate with fruit's own aromatic profiles.
The result is a dark chocolate ganache with a recognizable – and intensified – fruit taste!
This recipe has been developed by L'École Valrhona.

Suggested uses

- Chocolate-making

Apricot Framed Ganache

PLANT-BASED

34.4% FRUIT PURÉE

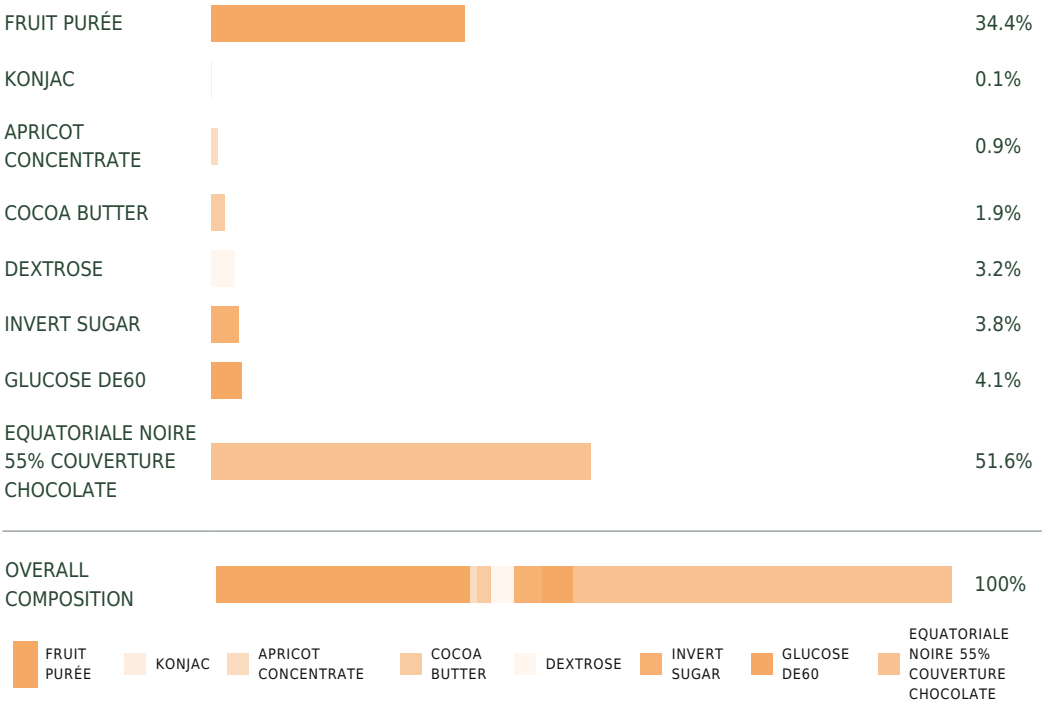
11.1% ADDED SUGAR

Ingredients

Equatoriale Noire 55% couverture chocolate, Apricot purée, Glucose DE60, Invert Sugar, Dextrose, Cocoa butter, Apricot concentrate , Konjac

FREEZABLE

Overall composition



Step 1

Apricot solution for ganache

Composition	445 g	100%
Apricot purée	351 g	75.32%
Glucose DE60	42 g	9.01%
Dextrose	33 g	7.08%
Konjac	1 g	0.21%
Invert sugar	39 g	8.37%

Technique

Heat the fruit purée to approx. 75/85°F (25/30°C), add the dextrose and konjac (mixed together in advance), and use a whisk to make sure everything dissolves.
Add the invert sugar and glucose and heat the mixture to at least 185°F (85°C).
Cover the pan to stop the liquid evaporating and let it cool to 140/150°F (60/65°C).

Step 2

Apricot Framed Ganache

Composition	1000 g	100%
Apricot solution for ganache	445 g	44.5%
Equatoriale Noire 55% couverture chocolate	527 g	52.7%
Cocoa butter	19 g	1.9%
Apricot concentrate	9 g	0.9%

Technique

Weigh the fruit solution and the apricot concentrate and check the temperature is 140 to 160°F (60 to 70°C). If not, adjust the temperature.
Pour half the liquid over the partially melted chocolate and cocoa butter, then wait 2 minutes before mixing.
Mix using an immersion blender, add the rest of the liquid in 2 batches and blend intensively until your emulsion has a soft, glossy texture (if the texture still looks like a gel, continue to blend intensively).
Check the temperature (if the ganache is too hot, don’t hesitate to pour it out onto plastic wrap and let it cool to the desired temperature).
Pour out the ganache at 90/93°F (32/34°C).



FRUIT PURÉE USED
Flavor cot and Lido Apricot

TASTING TEMPERATURE
Room temperature

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
Plant-based recipe