

Banana framed Ganache

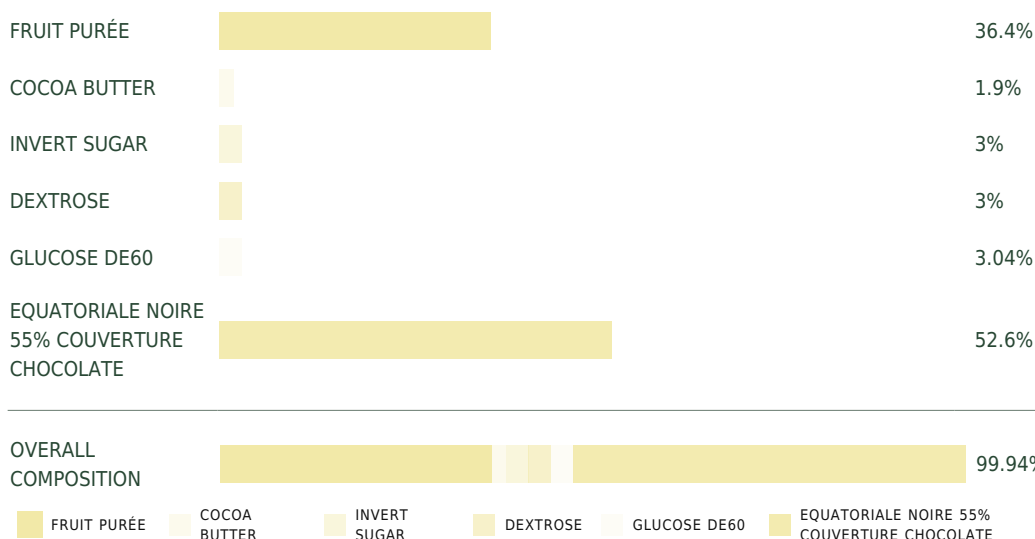
Description

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

Overall composition



Banana framed Ganache

36.4%

FRUIT PURÉE

9.04%

ADDED SUGAR

Ingredients

Banana puree, Dextrose, Invert sugar, Glucose DE60, Equatoriale Noire 55% couverture chocolate, Cocoa butter

FREEZABLE

Step 1

Banana solution for ganache

Composition	673 g	100%
Banana purée	538 g	80%
Dextrose	45 g	6.7%
Invert sugar	45 g	6.7%
Glucose DE60	45 g	6.7%

Technique

Heat the fruit purée and water to approximately 25–30°C, add the dextrose and konjac (which have been mixed together beforehand), and dissolve everything thoroughly with a whisk. Continue heating, add the invert sugar and glucose, then bring the mixture to a gentle simmer. Cover the saucepan to prevent evaporation and leave to cool to 60–65°C. Weigh out the required amount.”

Step 2

Banana Framed Ganache

Composition	1450 g	100%
Banana solution for ganache	646 g	44.6%
Equatoriale Noire 55% couverture chocolate	776 g	53.5%
Cocoa butter	28 g	1.9%

Technique

Weigh out the fruit mixture and check the temperature to ensure the mixture is at 50–60°C; heat if necessary. Pour half of the liquid over the partially melted chocolate.

Mix using a hand blender, add the rest of the liquid in two stages and blend vigorously to perfect the emulsion until a smooth, glossy texture is achieved (if the texture still resembles a gel, continue to blend vigorously).

Check the pouring temperature.

Pour the ganache at a temperature of 32–34°C.

Trick

Pour the ganache at a temperature of 32–34°C into a mould that has been lined with a sheet of guitar-patterned couverture chocolate.

Leave to set for 36 to 48 hours at 16–18°C and 60% relative humidity.

Remove from the frame, score and cut into rectangular shapes measuring 1.5 cm x 3 cm using a guitar knife.

Coat with dark chocolate and decorate with a transfer sheet.

Store these sweets in the fridge at +4°C, in an airtight container.

Shelf life: 3 months under the above conditions.



FRUIT PURÉE USED

Banane Cavendish

TASTING TEMPERATURE

Room temperature

WAYS OF CONSUMING

On site ,

Takeaway

STRENGTHS

Plant-based recipe