

# Blackcurrant Framed Ganache

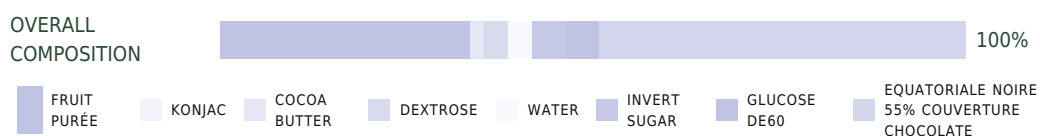
## Description

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

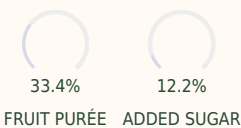


## Step 1

### Blackcurrant solution for ganache

Composition	478 g	100%
Blackcurrant purée	340 g	68.14%
Glucose DE60	46 g	9.22%
Dextrose	33 g	6.61%
Konjac	1 g	0.2%
Invert sugar	46 g	9.22%
Water	33 g	6.61%

### Blackcurrant Framed Ganache



#### Ingredients

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



FREEZABLE

## Technique

Heat the fruit purée and the water 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

### Blackcurrant Framed Ganache

Composition	1000 g	100%
Blackcurrant solution for ganache	478 g	47.8%
Equatoriale Noire 55% couverture chocolate	503 g	50.3%
Cocoa butter	19 g	1.9%

## Technique

Weigh the fruit solution 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

Blackdown and Andorine Blackcurrant

#### TASTING TEMPERATURE

Room temperature

#### WAYS OF CONSUMING

On site ,  
Takeaway

#### STRENGTHS

Usual process and recipe