

Lemon Framed Ganache

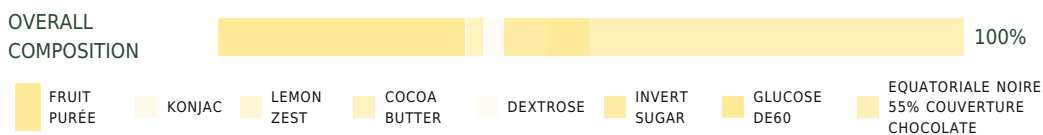
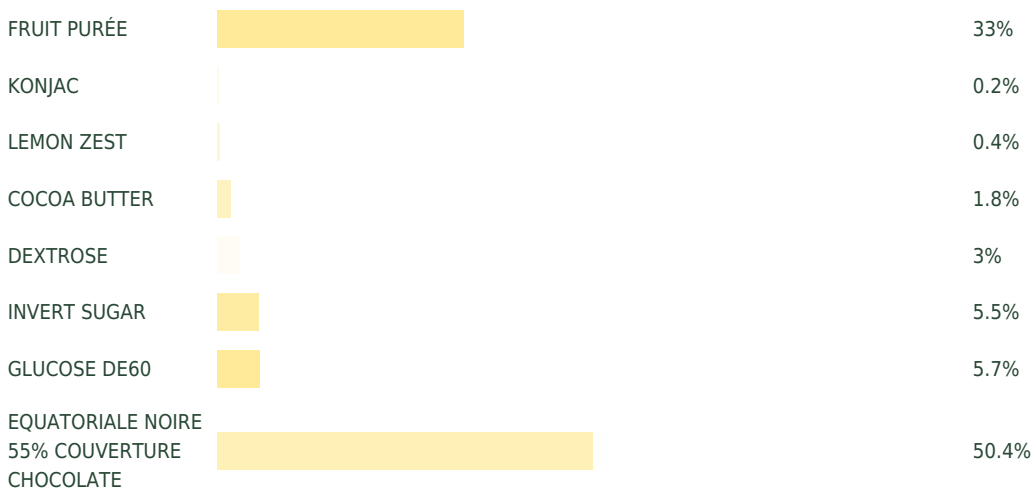
Description

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



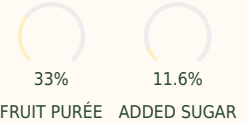
Step 1

Lemon solution for ganache

Composition	443 g	100%
Lemon purée	350 g	69.44%
Glucose DE60	61 g	12.1%
Dextrose	32 g	6.35%
Konjac	2 g	0.4%
Invert sugar	55 g	10.91%
Lemon zest	4 g	0.79%

Lemon Framed Ganache

PLANT-BASED



Ingredients

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



FREEZABLE

Technique

Heat the fruit purées 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).

Grate the zest from the fresh lemons and, at 120°F (50°C) to avoid oxidation, add the zest to the preparation and leave it to infuse for 20 minutes.

Strain to remove the zest and adjust the temperature to make the mixture.

Step 2

Lemon Framed Ganache

Composition	1000 g	100%
Lemon Framed Ganache	443 g	44.3%
Equatoriale Noire 55% couverture chocolate	537 g	53.7%
Cocoa butter	20 g	2%

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

Femminello Lemon

TASTING TEMPERATURE

Room temperature

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Plant-based recipe