

Lime Framed Ganache

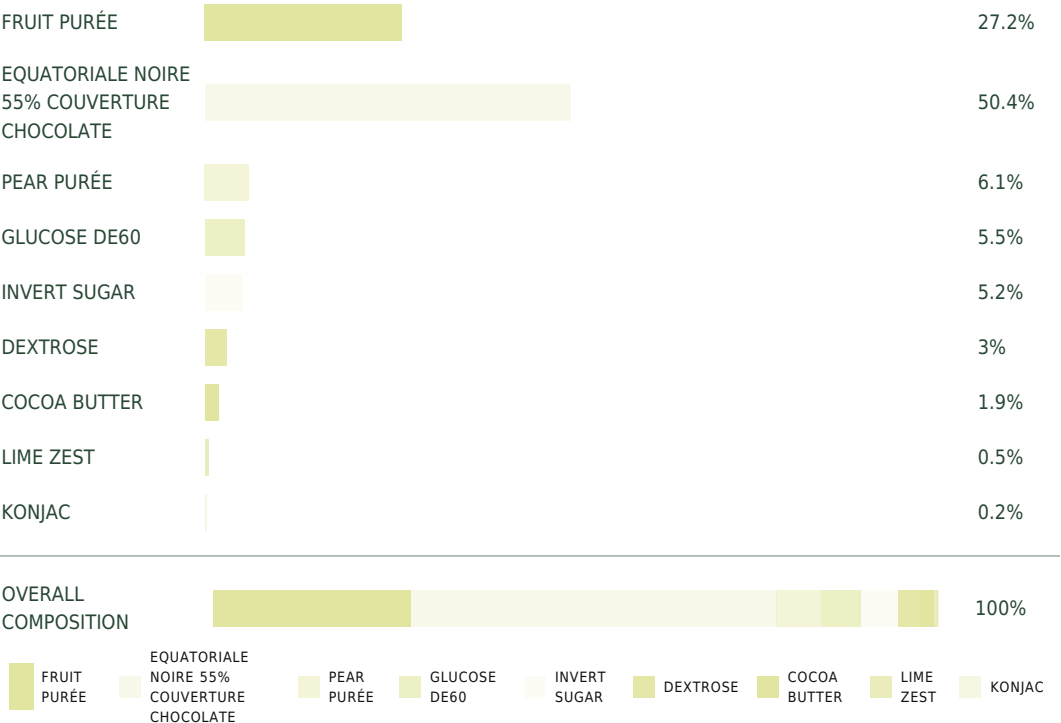
Description

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



Lime Framed Ganache

PLANT-BASED



27.2%

FRUIT PURÉE



13.7%

ADDED SUGAR

Ingredients

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



FREEZABLE

Step 1

Lime solution for ganache

| Composition | 443 g | 100% |
|--------------|-------|--------|
| Lime purée | 288 g | 57.49% |
| Glucose DE60 | 58 g | 11.58% |
| Dextrose | 32 g | 6.39% |
| Konjac | 2 g | 0.4% |
| Invert sugar | 53 g | 10.58% |
| Lime zest | 5 g | 1% |
| Pear purée | 63 g | 12.57% |

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 limes 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

Mango Framed Ganache

| Composition | 1000 g | 100% |
|--|--------|-------|
| Mango solution for 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

Green Williams Pear ,
Persian Lime

TASTING TEMPERATURE

Room temperature

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Plant-based recipe