adamance
fruits du bon sens

Mango Framed Ganache

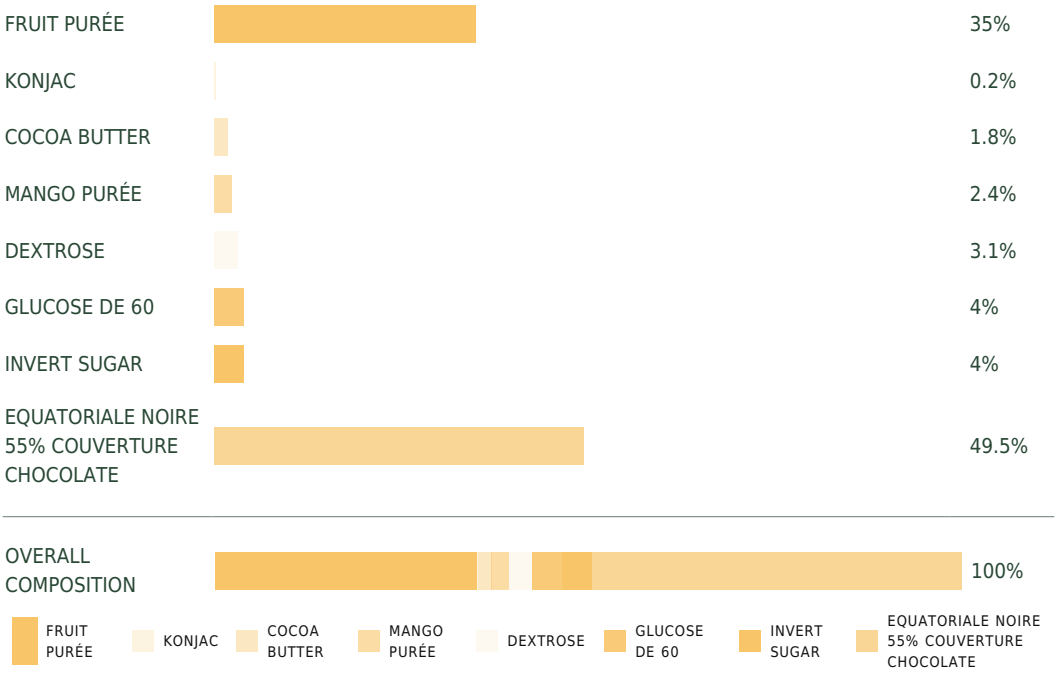
Description

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



Mango Framed Ganache

PLANT-BASED

35% FRUIT PURÉE

11.1% ADDED SUGAR

Ingredients

Equatoriale Noire 55% couverture chocolate, Mango purée, Glucose DE60, Invert Sugar, Dextrose, Passion Fruit purée, Cocoa butter, Konjac

FREEZABLE

Step 1

Mango solution for ganache

Composition	476 g	100%
Mango purée	357 g	71.98%
Glucose DE60	41 g	8.27%
Dextrose	31 g	6.25%
Konjac	1 g	0.2%
Invert Sugar	41 g	8.27%
Passion Fruit purée	25 g	5.04%

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).

Step 2

Mango Framed Ganache

Composition	1000 g	100%
Mango solution for ganache	476 g	47.5%
Equatoriale Noire 55% couverture chocolate	506 g	50.6%
Cocoa butter	18 g	1.8%

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
Kesar and Alphonso Mango

TASTING TEMPERATURE
Room temperature

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
Plant-based recipe