adamance
fruits du bon sens

Passion 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

Passion Framed Ganache

34.8% FRUIT PURÉE

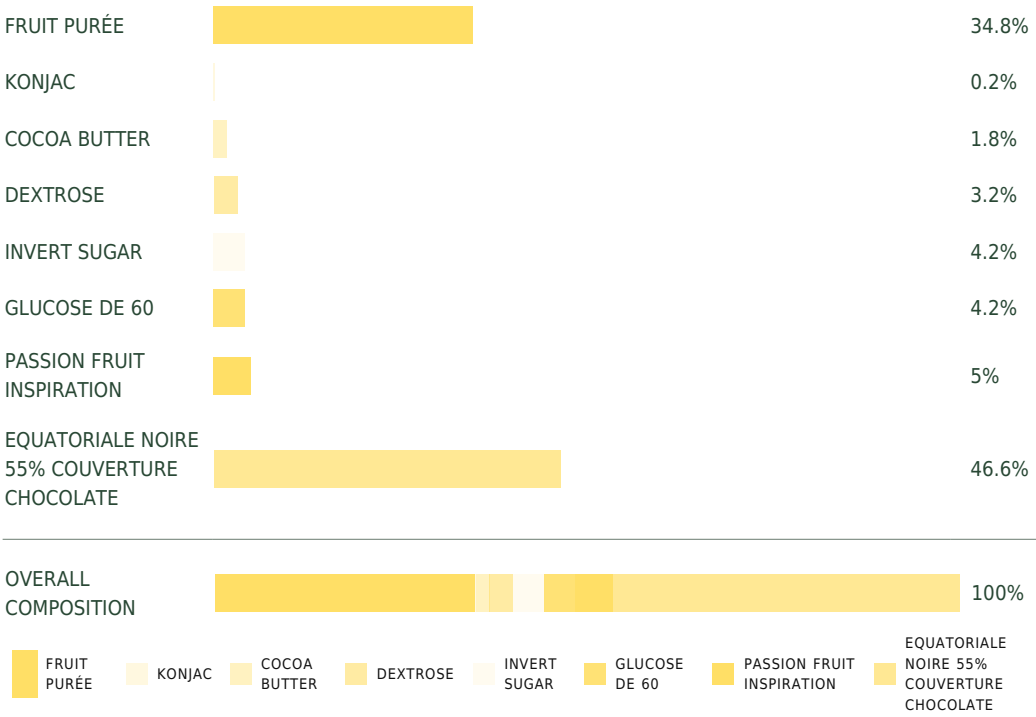
11.6% ADDED SUGAR

Ingredients

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

FREEZABLE

Overall composition



Step 1

Passion solution for ganache

Composition	453 g	100%
Passion purée	357 g	74.69%
Glucose DE60	43 g	9%
Dextrose	33 g	6.9%
Konjac	2 g	0.42%
Invert sugar	43 g	9%

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

Passion Framed Ganache

Composition	1000 g	100%
Passion solution for ganache	453 g	45.3%
Equatoriale Noire 55% couverture chocolate	478 g	47.8%
Cocoa butter	19 g	1.9%
Passion Inspiration	50 g	5%

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 chocolates 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
Passion fruit

TASTING TEMPERATURE
Room temperature

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
Plant-based recipe