

A RECIPE FROM THE
ECOLE DU GRAND CHOCOLAT VALRHONA

SUPER CHOCOLATE LOLLYPOPS

ROCHER

Recipe calculated for approximately 130 units

BASIC HAZELNUT PASTE

500 g whole hazelnuts

Roast the hazelnuts in an oven at 150/160°C. Cool them on a marble slab then peel them, using a grid or similar. Grind the hazelnuts in a blender. Stop the blender as soon as the right size is obtained and they start to become oily. Store in an airtight container at 4°C.

« ROCHER » FILLING

360 g HAZELNUT PRALINÉ 60%
300 g LIGHT HAZELNUT
GIANDUJA 39%
20 g cocoa powder
40 g milk powder
20 g LIQUID CLARIFIED BUTTER
50 g basic hazelnut paste

Optional :
80 g pâte à glacer noire
(Opera glaze)

Finely chop the gianduja and, if using, melt the glazing paste, keeping the temperature in the region of 30°C. Put all the ingredients into a mixing bowl and mix until a smooth and homogeneous mixture is obtained, without allowing the temperature to exceed 28 to 30°C.

Tip from our pastry chef :

To make the texture firmer and increase the chocolate taste of the filling, more glazing paste may be added (see recipe).

N.B. the temperature of the ganache must be below 30°C when filling the hollow forms.

ASSEMBLY AND FINISHING

Roast a few hazelnuts, coarsely chop them and place some inside the hollow forms. Immediately pipe the « rocher » filling into the hollow forms. Before crystallization is complete, insert a stick. Allow to crystallize for 12 to 24 hours at 17°C, 60% hygrometry. To finish, dip the lollypops into tempered milk chocolate couverture. Immediately roll in roasted, chopped and calibrated hazelnuts and coat a last time in milk chocolate couverture which has been previously fluidified by adding a little tempered cocoa butter. (600 g of Jivara couverture 40% for 400 g of cocoa butter).

CARAMEL

Recipe calculated for approximately 120 units

“CARAMBAR” GANACHE

400 g Carambar caramel
candy sticks
500 g whipping cream 35%
30 g TANARIVA COUVERTURE 33%
150 g butter

Cook the cream and the caramel « Carambar » sticks at 102°C stirring continuously. Sieve through a chinois. Let the temperature drop to 75/80°C, then make an emulsion with the 30 g of Tanariva 33%.

As soon as the ganache cools to about 35/40°C, add the diced butter. Mix with a hand held mixer to finish and immediately pipe into the milk chocolate hollow forms. Before crystallization is complete, insert sticks into the lollypops. Allow to crystallize for 24 to 36 hours, 60% hygrometry.

N.B. the temperature of the ganache must be below 30°C when filling the hollow forms.

FINISHING

To finish the lollypops, dip them into tempered milk chocolate couverture. Place immediately on a transfer sheet. Allow to crystallize completely before removing.