

CREATED by l'ECOLE du
GRAND CHOCOLAT VALRHONA

ICEBERG

Recipe calculated for a 34X34 cm frame, 10 mm deep.

Make two separate ganache mixtures to pipe the Palmira ganache into the Ivoire and mint ganache

IVOIRE AND MINT GANACHE

250 g whipping cream 35%
8 g mint leaves
50 g inverted sugar
65 g extra dry butter 84%
585 g IVOIRE COUVERTURE
15 g Wolfberger
«Menthe vive»
6 drops mint flavouring

6 mm frame

PALMIRA GANACHE

250 g whipping cream 35%
335 g PALMIRA CHOCOLATE 68%
45 g inverted sugar
60 g Extra dry butter (84%)

550 g ganache/ frame

Bring the cream to the boil point with the inverted sugar and infuse the fresh mint leaves in the mixture. Sieve through a chinois and gradually pour the boiling hot liquid over the partially melted Ivoire couverture. Mix from the centre with a rubber spatula to create a shiny and elastic « core ». This texture should be maintained throughout. At about 35°C, add the diced butter and mix with a hand held mixer to perfect the emulsion, taking care not to incorporate any air into the mixture. Add the « Menthe vive » and the flavouring then pour into frames.

Bring the cream to the boil point with the inverted sugar. Gradually pour the boiling hot mixture over the chopped couverture. Mix from the centre with a rubber spatula to create a shiny and elastic « core ». This texture should be maintained throughout. As soon as the ganache cools to about 35/40°C, add the diced butter and mix with a hand held mixer to perfect the texture. Immediately pipe the Palmira ganache into the Ivoire ganache to create a marbled effect. Allow the combined ganache mixtures to crystallize for a few hours at 17°C, 60% hygrometry making it easier to cut into portions.

FINISHING

Seal the ganache with tempered milk chocolate or Ivoire couverture spray and cut into 15 x 36 mm rectangles using a guitar. Coat these rectangles with dark chocolate couverture. To decorate, sprinkle each chocolate with crystallized sugar and a little dried mint powder.

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COLONEL

Recipe for approximately 2 trays of Ivoire chocolate shells
(ref 1734)

LEMON GANACHE

125 g caster sugar
20 g glucose
40 g water
210 g Ravifruit lemon pulp
35 g VALRHONA LIQUID BUTTER
145 g IVOIRE COUVERTURE

4 g /round hollow form

Cook the sugar, the glucose and the water to 185°C. Deglaze with the crushed lemon pulp. Cook again to 103°C, remove from the heat and allow the temperature to drop to 75/80°C before making an emulsion over the melted Ivoire couverture. At 35°C, add the liquid butter, mix with a hand held mixer and half fill the round hollow forms. **N.B when filling the hollow forms, the temperature of the ganache must be below 30°C.**

VODKA GEL

400 g ABSOLU CRISTAL GLAZE
180 g Vodka

4 g /round hollow form

Mix the ingredients together cold. Pipe into the hollow forms on top of the lemon ganache to fill them completely. Allow to crystallize for 12 hours at 17°C, 60% hygrometry.

COATING MIXTURE

700 g IVOIRE COUVERTURE
300 g cocoa butter
yellow liposoluble colouring
green liposoluble colouring

Melt the couverture and the cocoa butter at 50°C.

FINISHING

Temper the coating mixture by following the same temperatures curves as for Ivoire couverture. Seal the round hollow forms and allow to crystallize. Using a truffle fork, dip the filled forms into coloured coating mixture then roll them around in a candissoire. Coat a second time and roll in sparkling green coloured granulated chocolate chips sprinkled on a sheet of paper. Allow to crystallize.