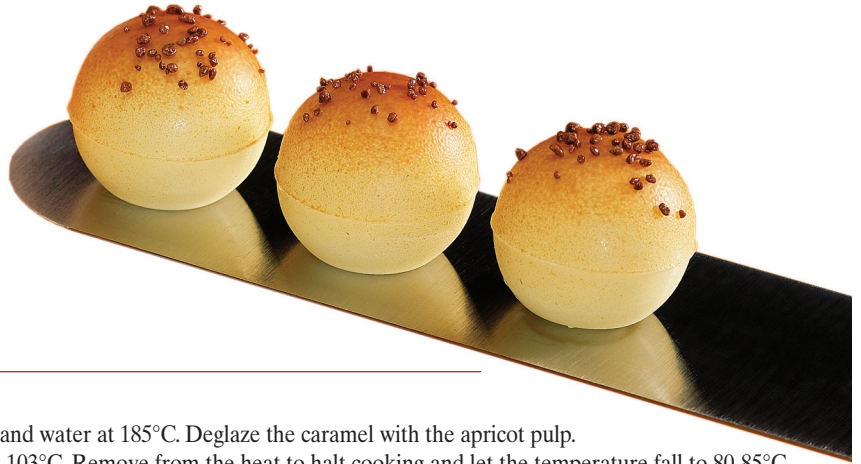


## INDIVIDUAL CHOCOLATES



### IVOIRE APRICOT

600 g granulated sugar  
100 g glucose  
200 g water  
1000 g apricot pulp  
200 g butter  
650 g Ivoire couverture

Cook the sugar, glucose and water at 185°C. Deglaze the caramel with the apricot pulp.  
Cook the whole again at 103°C. Remove from the heat to halt cooking and let the temperature fall to 80-85°C before making an emulsion with the melted Ivoire couverture.  
At 35°C, add the butter. Mix with the mixer and garnish the hollow balls.  
Warning: the temperature of the ganache when garnishing the balls must be less than 30°C.



### TONKA BEAN "LIQUEUR"

100 g crystallised sugar  
400 g water for cooking  
250 g water in which tonka  
beans have infused  
4 tonka beans

Bring the 250 g of water to the boil and make an infusion with the tonka beans. Heat the sugar and the 400 g of water to 125°C.  
Deglaze the syrup using the infused water.  
Transfer from one recipient to another 6 or 7 times to make sure the syrup is perfectly mixed without stirring.  
Leave to one side for a few minutes to allow the temperature to fall to 29°C.  
Pour into the hollow balls.  
Leave overnight to form a crust, then seal.