

# Chocolates

*Recipes realized by Pierre Fournier, our pastry chef*

## Limoncello Ganache

| <i>References</i> | <i>Ingredients</i>                   |       |
|-------------------|--------------------------------------|-------|
|                   | Cream 35% fat                        | 348 g |
|                   | Inverted sugar                       | 60 g  |
|                   | Milk chocolate 38–40%                | 500 g |
|                   | Butter                               | 100 g |
| ACN0005817        | Limoncello flavour (natural flavour) | 4 g   |

- Prepare chocolate bonbon shells.
- Chop the chocolate in small pieces and keep it in a bowl.
- Heat the cream with inverted sugar and butter at 90°C
- Pour the hot mix onto the chopped chocolate and leave it melting during 30 seconds
- Add the Limoncello flavour.
- Emulsify without incorporating any air until having a smooth ganache
- Wrap to contact and leave it cooling until 28–29°C
- Fill the chocolates shells, leave the ganache crystalize and close the chocolates.
- Unmold the next day.



## Juniper berries tablets

| <i>References</i> | <i>Ingredients</i>      |        |
|-------------------|-------------------------|--------|
|                   | Milk chocolate 38–40%   | 1000 g |
| ACN0005861        | Juniper berries extract | 4 g    |

- Melt the milk chocolate at 45°C then add the juniper berries extract and blend.
- Temper the flavored milk chocolate then fill a piping bag.
- Pipe small pistols of chocolate or fill tablet molds.
- Leave crystalizing during 24 hours then unmold

