Saphir

RECIPE BY DAVID REDON

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RECIPE STEP BY STEP

COMPOSITION

METHOD

Mould ref: CW1939

- Chocolate shell
- Almond lavender praliné
- Blueberry ganache

1 CHOCOLATE SHELL

INGREDIENTS

- 300 g Cocoa Butter
- 15 g Blue chocolate color
- Q.N Iridescent silver powder
- Q.N Temptation 64 Belgian dark couverture chocolate

METHOD

Melt the cocoa butter at 40°C, add the coloring powder and blend. In the mould at a temperature of 19-20°C, brush gently the iridescent silver powder, then spray the tempered blue colored cocoa butter at 29-30°C. Let crystallized at 16°-18°C. Temper the dark couverture chocolate following the tempering curve (50-55/28-29/30-31°C). Cover cavities with one thin layer of tempered chocolate and let set.

2 ALMOND LAVENDER PRALINÉ

INGREDIENTS

- 400 g Cane sugar
- 400 g Roasted almonds
- 100 g Roasted pine nuts
- 1.4 g Sea salt
- 2 g Dry lavender
- 54 g **Cocoa Butter**
- 234 g **Inspiration 32 Belgian milk couverture chocolate**

METHOD

Make a dry caramel with the cane sugar, add nuts into it and mix correctly, then remove on silicon mat. Let cool down completely. In a food processor, put the caramelized nuts with the sea salt and blend till obtain a smooth paste. Melt the cocoa butter and the chocolate at 40°C, add the praliné and temper to 25-26°C.

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BLUEBERRY GANACHE

INGREDIENTS

- 180 g Blueberry puree
- 110 g Blackcurrant puree
- 43 g Sorbitol powder
- 62 g Dextrose powder
- 45 g Glucose
- **15 g Cocoa Butter**
- **290 g Inspiration 32 Belgian milk couverture chocolate**
- **145 g Obsession 30 Belgian white chocolate**
- 110 g Butter

METHOD

Bring the fruit purees with sugars and cocoa butter to 70°C and pour over the chocolate.

Add the butter and mix to complete the emulsion. Fill in the mould when the ganache is below 26°C.

ASSEMBLY

METHOD

To make this chocolate you need a pair of moulds (ref: CW 1939) sprayed and covered with one layer of tempered chocolate. The first step consists in filling one mould with the almond praliné till the top and to let it set. In the second mould pipe the ganache till the top and let start to cristallize, then assembly the two moulds together and let crystallize completely at 16-18°C during 12h. Unmould to obtain a 3D shape that will looks like a diamond and give a chocolate with double texture.