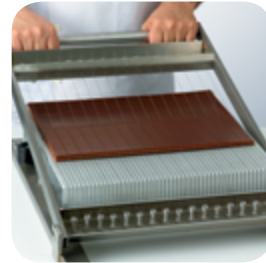


Ganache Passion for enrobing



Method:

Heat up the passion purée and invert sugar at 80°C. Pour it directly onto the chocolate and cocoa butter, then mix well. Add the butter when the ganache reaches a temperature between 35-38°C, and mix by using a hand mixer to make the filling smooth and homogeneous. (Avoid air incorporation). Temper the Belcolade Selection Noir, Lait or Blanc and spread a thin layer of the tempered chocolate on baking paper. Put the square on top and when it's crystallized, spread out evenly the ganache. Let it crystallize during minimum 12 hours between 16-18°C with an average humidity below 60%. When it's crystallized, spread another thin layer of tempered chocolate on the other ganache side and cut squares with a guitar. Enrobe with tempered Belcolade Selection Noir, Lait or Blanc. Let the finished products crystallize at 18°C during 12 hours with an average humidity below 60%. Then store at 16°C.

Some Tips:

- it's not necessary to pre-melt the chocolate
- if you don't have cocoa butter in drops, you can use cocoa butter in blocks but it needs to be chopped
- please do not put in the fridge at 4°C.

MILK GANACHE PASSION

Ingredients:

	Lait Supreme 41%	Lait Supérieur 38%	Lait Caramel 34,5%	Lait Selection 33,5%	Lait Selection 35,5%	Lait Extra 32%	Lait Clair 32%	Lait Douceur 31,5%
PatisFrance Starfruit Passion	250	250	250	250	250	250	250	250
Fresh Cream 35%	105	105	105	105	105	105	105	105
Invert sugar	84	84	84	84	84	84	84	84
Belcolade Selection	790	852	938	967	926	1010	1010	1050
Butter	105	105	105	105	105	105	105	105
Belcolade Pure Prime Pressed Cocoa Butter	105	83	26	66	58	66	48	48
Total weight	1439	1479	1508	1577	1528	1620	1602	1642

WHITE GANACHE PASSION

Ingredients:

	Blanc Selection 29,5%	Blanc Selection 28%	Blanc Intense 28,5%
PatisFrance Starfruit Passion	250	250	250
Fresh Cream 35%	105	105	105
Invert sugar	84	84	84
Belcolade Selection	832	884	884
Butter	105	105	105
Belcolade Pure Prime Pressed Cocoa Butter	105	93	83
Total weight	1481	1521	1511