

## Ganache Raspberry for enrobing



### Method:

Heat up the raspberry purée and invert sugar at 70°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.

### Ingredients:

	MILK GANACHE RASPBERRY							
	Lait Supreme 41%	Lait Supérieur 38%	Lait Caramel 34,5%	Lait Selection 33,5%	Lait Selection 35,5%	Lait Extra 32%	Lait Clair 32%	J335 / J 31,5%
PatisFrance Starfruit Framboise	250	250	250	250	250	250	250	250
Invert sugar	60	60	60	60	60	60	60	60
Belcolade Selection	476	514	566	583	558	610	610	600
Butter	84	84	84	84	84	84	84	84
Belcolade Pure Prime Pressed Cocoa Butter	106	94	76	84	84	84	73	73
<b>Total weight</b>	<b>976</b>	<b>1002</b>	<b>1036</b>	<b>1061</b>	<b>1036</b>	<b>1088</b>	<b>1077</b>	<b>1067</b>

### Ingredients:

	DARK GANACHE RASPBERRY					WHITE GANACHE RASPBERRY		
	Noir Pur Amer 73%	Noir Supreme 70,5%	Noir Supérieur 60%	Noir Extra 57,5%	Noir Selection 55%	Blanc Selection 29,5%	Blanc Selection 28%	Blanc Intense 28,5%
PatisFrance Starfruit Framboise	250	250	250	250	250	250	250	250
Invert sugar	66	66	66	66	66	50	50	50
Belcolade Selection	318	322	386	368	386	583	614	614
Butter	84	84	84	84	84	84	84	84
Belcolade Pure Prime Pressed Cocoa Butter						84	84	84
<b>Total weight</b>	<b>718</b>	<b>722</b>	<b>786</b>	<b>768</b>	<b>786</b>	<b>1051</b>	<b>1082</b>	<b>1082</b>