



## TAYSTFUL PROFESSIONAL HANDMADE CHOCOLATES FOR CAKEFLIX

**Passion Fruit Ganache** in dark chocolate hearts with transfer sheet decoration

75g white chocolate (28% cocoa solids – I recommend Callebaut W2)

30g passion fruit puree (I used Ravifruit puree from Keylink)

3g glucose syrup

4g unsalted butter

Pre-cast magnetic mould (with transfer sheet) in dark chocolate couverture (eg Callebaut 811 54.5% cocoa solids)

Tempered dark chocolate for capping (eg. Callebaut 811, 54.5% cocoa solids)

- Weigh the white chocolate in to a bowl.
- Heat the passion fruit puree with the glucose in a pan till it just comes to the boil.
- Pour this over the chocolate in the bowl. Stir gently until emulsified.
- Stir in butter until combined. Pour in to a piping bag.
- Cool to 25-28C before piping in to pre-cast mould a few mm from the top of each cavity.
- Leave to crystallise for a few hours (ideally overnight) at cool room temperature or in a wine or chocolate fridge (not a normal fridge as it is too cold).
- Cap with tempered dark chocolate, let set, demould and store as appropriate.

**Caramel Ganache** – in hollow milk chocolate spheres (makes approx 30)

100g whipping cream (approx 37% fat content)

8g glucose syrup

14g water

34g granulated sugar

106g milk chocolate couverture (33.6% cocoa solids, I recommend Callebaut 823)

1.5g sea salt flakes

30 hollow milk chocolate spheres (from Keylink)

Feuilletine wafer flakes for coating (from Keylink)

Tempered milk chocolate for sealing and dipping (33.6% cocoa solids, I recommend Callebaut 823)

- Weigh the 106g chocolate in to a bowl. Heat the cream with the glucose until boiling point and set aside.
- Heat the water with the sugar until the sugar melts, then bring to boil until it caramelises to a rich amber colour (do not stir, just swirl the pan).
- Immediately when it gets to the colour you want, take off the heat and pour the cream and glucose mixture carefully over the sugar syrup while stirring – TAKE CARE as this will bubble up, so just add a bit at a time until bubbles recede.
- Pour the caramel/cream mixture over the chocolate while still hot, leave for a few seconds to melt the chocolate and stir gently until combined. If it looks grainy or split, keep stirring until it comes back in to emulsion. Pour the ganache in to a piping bag.

- Leave to cool to 25-28C, and then pipe in to milk chocolate spheres right to the top. Leave to crystallise overnight.
- Seal each sphere with tempered milk chocolate using a silicone brush (or pipe on the tempered chocolate to seal), let crystallise, then coat each truffle with tempered chocolate by (while wearing disposable gloves) part dipping the truffle in to tempered milk chocolate, rolling between the hands to coat it, then popping it in a tray of wafer flakes and rolling it around until coated. Alternatively, use a dipping fork to dip the truffle in tempered chocolate, tap off excess, roll on a cooling rack to create spikes, then place on a parchment lined tray (add sprinkles if wanted). Let crystallise and store appropriately.

**Hazelnut Praline Ganache** in milk choc cast polycarbonate mould – metallic dusted

62g milk chocolate couverture (33.6% cocoa solids, I recommend Callebaut 823)

47g whipping cream (approx 37% fat content)

3g glucose syrup

80g hazelnut praline – ground to a powder (see recipe below)

Polycarbonate mould brushed with metallic dusts and pre-cast with milk chocolate couverture (33.6% cocoa solids, I recommend Callebaut 823)

Tempered milk chocolate couverture to cap (33.6% cocoa solids, I recommend Callebaut 823)

- Weigh out the 62g milk chocolate into a bowl. Boil cream and glucose together in a pan. Pour this immediately over the chocolate in the bowl and stir to melt and emulsify.
- Mix in the ground praline. Place ganache in to a piping bag.
- Cool to 25-28C before piping in to precast choc casings a couple of mm from the top. Leave for a few hours or overnight to crystallise and then cap with tempered milk chocolate couverture (33.6% cocoa solids, I recommend Callebaut 823).

**Hazelnut Praline for above recipe** (makes extra)

100g chopped roast hazelnuts (or whole blanched hazelnuts, lightly roasted for 10 minutes in an oven at 130C)

200g granulated sugar

30g water

- Place hazelnut on a lipped tray lined with a silicone mat (so the mat comes up the sides a bit)
- Boil sugar and water in a pan until caramelised to a medium amber colour (do not stir, just swirl pan – take extra care as the syrup can cause severe burns!), pour over hazelnuts on the tray.
- Leave to cool and solidify, then break in to pieces (be careful, it can be very sharp!) and grind in a food processor to a fine powder (I use an old cheap food processor for the first blitz so I don't mind if it blunts the blade! Then in to a Thermomix blender for a finer texture, but a Magic Bullet type blender can also do this)
- Use as required. Can be stored in an airtight box for up to 3 weeks.