

Chocolate Centres

Hard Ganache (Cutting)

Milk Chocolate and Raspberry Ganache

Banana and Peanut Praline

Vanilla Ganache

-0-

Piped Ganache (Piping)

Cassis Logs

Black Peppercorn Truffe

Ginger Log

-0-

Soft Ganache(Filling Moulds and Shells)

Passion Fruit and White Chocolate

Morello Cherry

Mango Sour

-0-

Banana and Peanut Praline

Banana Ganache

200gms cream
350gms ripe banana
Pinch grated nutmeg
500gms dark chocolate
200gms milk chocolate
90gms invert sugar
150gms butter

Method

1. Chop the banana and add to the cream with the nutmeg, bring to the boil and blend with hand blender.
2. Add the invert sugar and sieve into the melted chocolate.
3. Allow to cool to 40oC and add the butter.
4. Spread a thin layer of dark chocolate onto acetate sheet and surround with the frame.
5. Blend and pour into frame and allow to set.

Peanut crisp

30gms milk chocolate
25gms cocoa butter
130gms smooth peanut butter
140gms chopped salted peanuts
140gms feuilltine or crushed rice crispies
270gms praline paste
0.5gms sea salt

Method

1. Melt the milk chocolate with the cocoa butter and add the remaining ingredients.
2. Smooth on top of the banana ganache and allow to fully set.
3. Cut into desired shapes and coat in dark chocolate

Milk Chocolate and Raspberry Ganache

Ingredients

130gms Whipping Cream
130gms Boiron Raspberry Puree
650 Milk Chocolate

Method

Boil together the cream and Raspberry puree.

Sieve and pour over melted chocolate and mix well

Pour into a frame (1cm in thickness) and allow to set /crystallize overnight

Spread a thin layer of Tempered chocolate on one side of the Ganache

Cut into desired shape

Hand dip the individual chocolates into Tempered Milk chocolate

Vanilla Ganache

Ingredients

325gms Whipping Cream
400gms Plain Chocolate
300gms Milk Chocolate
30gms Invert Sugar
50gms Unsalted Butter
2 Vanilla pods

Method

1. Boil the cream with the seeds of the vanilla pod and allow to Infuse for 3 minutes and Cool to 80°C.
2. Pour onto milk and plain Chocolates and blend together.
3. Stir in invert sugar and cool to 38°C
4. Stir in butter and pour into a frame 1cm in thickness.
5. Allow to crystallize and set overnight.
6. Spread a thin layer of tempered chocolate on one side of the ganache – cut into desire shapes

Hand dip chocolates into Tempered dark chocolate

Cassis Ganache (Logs)

Ingredients

80 gms Caster Sugar

360gms Blackcurrant Puree

40 gms Glucose

30 gms Trimoline

300gms Dark Chocolate / 300 gms Milk Chocolate

100 gms unsalted Butter

Method

1. Boil together the sugar, glucose , Cassis Puree and trimoline.
2. Pour over both chocolates and stir until combined.
3. Mix in Butter.
4. Pipe into lengths and when totally cold cut into neat cylinders.
5. Pass through dark chocolate using your hands and straight into cocoa Powder.

Black Peppercorn Truffe

Ingredients

50g Inverted sugar

240g whipping cream

20g Crushed Black Peppercorns

440g Dark Chocolate

230g Milk chocolate

50g Butter

25g Popping candy

Method

1. Dry roast the pepper corns in a pan then add the sugar and cream, bring to the boil, infuse for 10 minutes.
2. Pass, rescale and re-boil, pour over the chocolate and mix until fully melted.
3. Allow to cool to 38oC and add in the butter, and the popping candy.
4. Pipe into long sticks and allow to set. roll in Extra Brute cocoa powder.

Ginger Log

Ingredients

50g Inverted sugar
240g whipping cream
40g Grated Fresh Ginger
440g Dark Chocolate
230g Milk chocolate
50g Butter

Method

1. Bring the cream and the grated ginger to the boil in a pan and allow to infuse for 10 minutes.
2. Pass, rescale and re-boil, pour over the chocolate and mix until fully melted.
3. Allow to cool to 38oC and add in the butter.
4. Pipe into long sticks and allow to set.
5. Cut into suitable size lengths and roll in Extra Brute cocoa powder.

Passion Fruit and White Chocolate

Ingredients

800gms White Chocolate
40gms Invert Sugar
100gms Unsalted Butter
400gms Passion fruit puree

Method

1. Boil the passion fruit puree with the invert sugar and add to the white chocolate, mix together and allow to cool to 34oC.
2. Whisk in the butter and pipe into coated moulds , allow to set and finish with smear of chocolate and refrigerate to set.
3. Turn out and enjoy.

Morello Cherry centre

Ingredients

500gms Morello Cherry Puree
100 gms Glucose
100 gms Invert Sugar
370gms Dark Chocolate
630 gms Milk Chocolate
175 gms unsalted Butter

Method

1. Boil together the glucose , Morello Cherry Puree and Invert sugar.
2. Pour over both chocolates and stir until combined.
3. Allow to cool to 34oC and whisk in the softened butter.
4. Pipe into prepared moulds and allow to set, cover with thin topping and refrigerate to set , turn out and enjoy.

Mango Sour

Ingredients

500gms Caster Sugar
200 gms Glucose
250mls Cream
550gms Dark Chocolate
300gms Kalamansi or Passion Fruit Puree
100gms Mango puree

Method

1. Make a dry caramel with the sugar
2. Warm together the cream and glucose and add gently to the caramel.
3. Add the purees and mix through,
4. Pour onto the chocolate and mix through till smooth.
5. Pipe into prepared forms.
6. Allow to set off and coat with thin chocolate to seal.
7. Refrigerate to set, turn out and enjoy

Invert Sugar

Definition

A mixture of equal parts of Glucose and Fructose resulting from the Hydrolysis of Sucrose. It is found naturally in fruits and honey and is produced artificially for use in the food industry.

Invert Sugar is created by combining Sugar Syrup with a small amount of acid, such as Cream of Tartar or Lemon Juice and heating.

This INVERTS or breaks down the Sucrose into its two components, Glucose and Fructose, thereby reducing the size of the sugar crystals. Because of its fine crystal structure, Invert Sugar produces a smoother product and is used in making boiled sugar products such as Fondant, Caramel, Fudge etc.

The process of making jams and jellies automatically produces invert sugar by combining the natural acid in the fruit with granulated sugar and heating the mixture.