

Chocolate

Fruit puree

% sugar	° brix	PH
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GANACHE

	Fruit puree in g	Dairy butter in g	Invert sugar in g	Atomised glucose in g	Sorbitol powder in g	Dark couverture 55% in g	Total weight in g				
Red berries purees											
GANACHE Red berries											
Blackcurrant 100%	-	17	3,0 +/-0.5	Ganache Blackcurrant 100%	260	120	20	30	50	520	1 000
Raspberry 100%	-	10	3,1 +/-0.5	Ganache Raspberry 100%	260	120	20	30	50	520	1 000
ORGANIC Raspberry 100%	-	9	3,1 +/-0.5	Ganache ORGANIC Raspberry 100%	260	120	20	30	50	520	1 000
Tayberry	10%	19	3,4 +/-0.5	Ganache Tayberry	260	120	20	30	50	520	1 000
Val Evel raspberry	7%	19	3,1 +/-0.5	Ganache Val Evel raspberry	260	120	20	30	50	520	1 000
Citruses purees											
GANACHE citruses											
Bergamot 100%	-	9	2,5 +/-0.5	Ganache Bergamot 100%	230	140	20	35	50	525	1 000
Lemon 100%	-	7	2,0 +/-0.5	Ganache Lemon 100%	230	140	20	35	50	525	1 000
Lime 100%	-	8	2,4 +/-0.5	Ganache Lime 100%	230	140	20	35	50	525	1 000
Kalamansi 100%	-	8	2,6 +/-0.5	Ganache Kalamansi 100%	230	140	20	35	50	525	1 000
Konatsu 100%	-	8	2,5 +/-0.5	Ganache Konatsu 100%	230	140	20	35	50	525	1 000
Sudachi 100%	-	7	2,0 +/-0.5	Ganache Sudachi 100%	230	140	20	35	50	525	1 000
Yuzu 100%	-	8	2,5 +/-0.5	Ganache Yuzu 100%	230	140	20	35	50	525	1 000



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Tables of use

Video recipes



Recipes made by
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