

Bolivia 45% chocolate Truffle

Jean François Castagné



RECIPE QUANTITY	4	silicone moulds hemisphere of 24 pieces	RECIPE NUMBER	TR10910
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Bolivia 45% Ganache

250 g heavy cream 35%	8.82oz
55 g dextrose powder	1.94oz
55 g glucose powder DE40	1.94oz
55 g sorbitol powder	1.94oz
650 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	22.93oz
15 g Cacaobutter Bio, Cacao butter, Grated	0.53oz

Boil together the cream, dextrose, glucose and sorbitol. Cool to 32 - 34°C / 89.6 - 93.2°F. Melt the couverture and cacaobutter at 48°C / 118.4°F then bring back to 37 - 40°C / 98.6 - 104°F. Mix all together and emulsify using immersion blender.

Bolivia 45% chocolate Truffle

1080 g Bolivia 45% Ganache	38.1oz
400 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	14.11oz
100 g cacao powder 20-22%, cacao powder	3.53oz

Felchlin Marketing material

Formaflex hemisphere shaped 3 cm / 1.18 inches Ø for 24 piece
Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches

Finishing

Immediately pour the ganache into the Formaflex moulds. Prepare couverture bases using a ballini stencil and leave to crystallise. Place on the ganache and place for 8 minutes in the refrigerator to initiate the crystallisation. Leave to crystallise for 24 hours ideally 16°C / 60.8°F. Demould the truffles and leave again for 24 hours. Coat with tempered couverture. Place and roll in cacao powder and form using the fingers. Brush off the excess powder using a sieve.

FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
HA01	cacao powder 20-22%, cacao powder
VM12	Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches
VO20	Formaflex hemisphere shaped 3 cm / 1.18 inches Ø for 24 piece

Please note: Some products are not available in all markets