



LA MANUFACTURE DU GOÛT

COCONUT CARAMEL

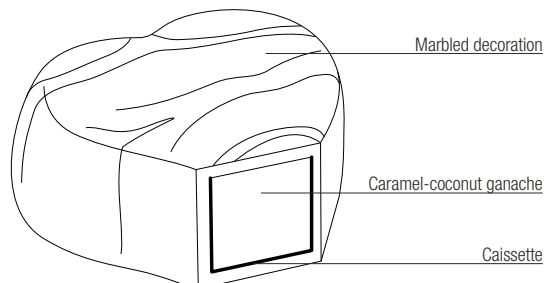
recipe to be made with 96 various "façonnable" shells

Caramel

25 g	Glucose
100 g	Caster sugar
125 g	Coconut purée
100 g	Eau
1,5 g	Salt
13 g	Sorbitol
50 g	Butter
150 g	39 % Milk Vanuari® chocolate couverture
100 g	63 % Dark Vanuari® chocolate couverture

Bring the glucose to the boil and gradually add the caster sugar. Cook until a frothy smoky caramel is obtained. Deglaze with both boiling coconut purée and water. Add the salt, the sorbitol and the softened butter. Pour the mixture over the chocolate couvertures. Leave to cool to 26° C. Emulsify the mixture and pour

into the chocolate caissette. Leave to crystallise prior to coating.



Dark Heart "Caissette"	ref. 23004
39 % Milk Vanuari® chocolate couverture	ref. 20435
63 % Dark Vanuari® chocolate couverture	ref. 20047

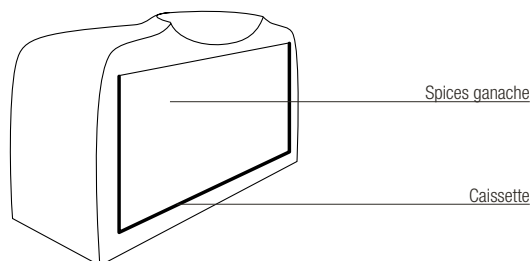
GIANDUJA GANACHE ROASTED SPICE

recipe to be made with 96 various "façonnable" shells

Spices ganache

165 g	Single cream
3 g	Roasted west Indian spices
150 g	Gianduja "Noisette Intense"
165 g	35 % Milk Elianza® chocolate couverture
35 g	Honey
50 g	Butter

Infuse the cream with the roasted spices. Pour the mixture over the gianduja milk chocolate. Add the honey. Cool to 36° C and add the butter. Cool the mixture to 26° C before filling the small casings. Leave to crystalize prior to coating.



Dark Square "Caissette"	ref. 23000
Gianduja "Noisette Intense"	ref. 21100
35 % Milk Elianza® chocolate couverture	ref. 20404

MANUFACTURE CLUIZEL