



CHESTNUT CHOCOLATE CANDIES

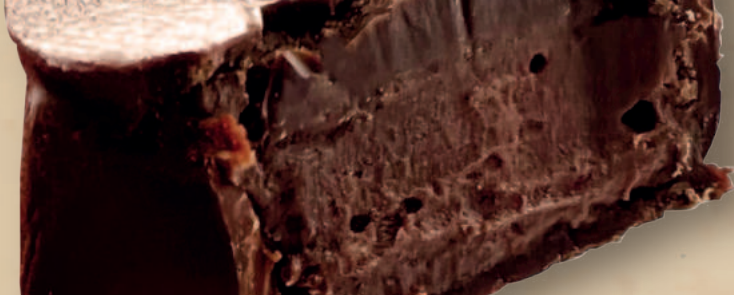


ÉTABLISSEMENT ASC - 445 avenue de la Rasclave - 13821 LA PENNE SUR HUVEAUNE

Téléphone : 04 86 33 21 77 - Email : contact@pellorce.com

Société par Action Simplifiée au Capital de 575.000 €
RCS MARSEILLE 83 4129 561 - SIRET 834 129 5610 0017

www.pellorceetjullien.com



CHESTNUT GANACHE

- 375 g 35% UHT cream
- 50 g trimoline
- 485 g 39% milk chocolate couverture
- 375 g chestnut paste
- 120 g cocoa butter
- 1/2 vanilla pod
- 45 g Armagnac or dark rum

Heat the cream with the trimoline and ½ vanilla pod. Leave to infuse for 5 minutes. Add the chestnut paste, blend and reheat. Pour over melted milk couverture and cocoa butter in batches. Blend to perfect the emulsion. Add the chopped butter at 38°C and the alcohol and blend to perfect the emulsion.

Frame the ganache at a temperature of between 30°C and 35°C. Leave to crystallize for 24 to 48 hours, then decorate with couverture on both sides and cut out. Separate the chocolate candies to perfect crystallization and coat the next day.

Coating room temperature between 23°C and 25°C. After coating, allow chocolate candies to crystallize at a temperature of 16°C, with a maximum humidity of 60%. Choice of decoration.

CHESTNUT-FLAVORED INSIDE

- 1 kg Pellorce & Jullien chestnut paste
- 30 g dark rum
- 50 g dairy butter
- 100 g melted cocoa butter

Mix the chestnut paste with the dark rum and butter, then add the melted cocoa butter (30°C), mix well and frame between two guitar sheets. Leave to crystallize for 24 hours, then decorate with couverture on both sides.

Chill at 12-15°C, then separate the chocolate candies to complete crystallization and coat the next day.

Coating room temperature between 23°C and 25°C. After coating, allow chocolate candies to crystallize at a temperature of 16°C, max. humidity 60%. Decor to be defined.



CHESTNUT PASTE 4/4 = 1 KG
CARTON OF 12
REF: 1450