

Equador 71 | Raspberry | Thyme

Composition

1. Raspberry Jelly
2. Ganache Thyme



1. Raspberry Jelly

Raspberry puree	300 g
Sugar	200 g
Glucose	40 g
Pectin NH	8 g
Sugar	50 g

Method

Mix sugar(50g) and pectin. Heat up the **Raspberry puree** together with the sugar, the glucose until 40°C. Add the sugar-pectin mixture and boil until it reaches 103°C. Leave to cool down and cover with cling film.

2. Ganache Thyme

Fresh Thyme	15 g
Water	45 g
Sugar	95 g
Cream 35%	410 g
Glucose	60 g
Sorbitol Crystal	20 g
Belcolade Origins Noir Ecuador 71	365 g
Butter	40 g

Method

Let the thyme soak in the 55 gr water for 2 hours. Add the sugar and caramelize. Stop this process by adding heated cream with glucose and sorbitol. Sieve the thyme out and pour onto the **Belcolade Origins Noir Ecuador 71** chocolate. Make sure the ganache does not exceed the 38°C for a good crystallisation. When the ganache reaches 35°C add cold butter and mix with a blender. Use the ganache at 30°C.

*The total weight of the ganache will not be 1000 g because of the infusion with the Thyme and the caramel.

Equador 71 | Raspberry | Thyme

Final assembly

**Belcolade Selection Noir 55
Cacao-Trace**

QS

Method

Mould demi-sphere colored moulds with tempered **Belcolade Selection Noir 55 Cacao-Trace** chocolate and leave them to crystallize for 1 hour at 16°C with RH below 60%.

Fill it to 1/3 with the raspberry Jelly. Pipe the ganache on top and leave to set for 12 hours at 16°C with Relevant Humidity below 60%. Close them with tempered **Belcolade Selection Noir 55 Cacao-Trace** chocolate and demould them afterwards.