

1. Caramel Yuzu

Sugar	300 g
Fresh Cream 35%	100 g
Yuzu Juice	100 g
Sea Salt	2 g
Butter	125 g

Method

Heat up fresh cream 35%, butter and salt. Heat up the yuzu juice. Make a dry caramel from the sugar and add the heated cream mixture and then the heated yuzu. Leave to cool down.

2. Vietnam Ginger Ganache

Fresh Ginger	5 g
Fresh Cream 35%	365 g
Sorbitol	75 g
Glucose	40 g
Glucose Powder	70 g
Belcolade Origins Lait Vietnam 45% Cacao-Trace	410 g
Butter	35 g

Method

Warm up fresh cream 35% with the fresh ginger, sorbitol, glucose and the glucose powder till 85°C. Pour onto the **Belcolade Origins Lait Vietnam 45% Cacao-Trace** chocolate. Make sure the ganache does not exceed the 38°C for a good crystallisation after. When the ganache reaches 35°C add the cold butter and mix with a hand blender. Use the ganache at 29°C.



6 week shelf-life when stored at max 18°C and with a humidity level below 60%