Duarta Glazed Truffle

Recipe in 4 steps

CHOCOLATERIE DE L' OPÉRA

Recipe for 10 servings.

1   Caramel glaze (softened) - Recipe for a 70g serving

Ingredient	Amount	%	Instructions
Sugar	27g	33.7 %	Simmer cream, butter and dextrose.
35% Cream	27g	33.7 %	Caramelise sugar.
82% butter	13g	16.2 %	Incorporate all ingredients.
Dextrose (Louis François)	13g	16.2 %	Mix.
Total	80g	100%	

2   Hazelnut cream glaze - Recipe for a 180g serving

Ingredient	Amount	%	Instructions
35% cream	65g	34.2 %	Simmer cream, dextrose and cane sugar.
Dextrose (Louis François)	34g	17.8 %	Incorporate Hazelnut praline.
Cane sugar	26g	13.6 %	Mix.
50% PGI HAZELNUT PRALINÉ SMOOTH	65g	34.2 %	
Total	190g	100%	

3   Duarta 70% dark chocolate ice-cream - Recipe for a 250g serving

Ingredient	Amount	%	Instructions
Whole milk	169g	68.4 %	Incorporate the sugars and the other powders.
35% cream	0g	0.0 %	Heat until the temperature reaches 45/55°C.
Powdered 0% skimmed milk (Louis François)	3g	1.2 %	Incorporate the dry ingredients of the stabiliser.
Sucrose (sugar) (I)	17g	6.8 %	Pasteurize at 85°C. Incorporate the chocolate(s).
Inverted sugar (Louis François)	12g	4.8 %	Mix. Strain. Chill to 4°C. Let sit for 4 to 12 hours. Mix. Whisk Keep at -20°C.
Stab 2000 (Louis François)	2g	0.8 %	Mix the stabiliser with the sucrose -sugar (or any other sugars).
Dark chocolate DUARTA 70% ORGANIC	37g	14.9 %	Mix the milk and the cream. Stir in the powdered milk.
MADAGASCAR PURE COCOA MASS	7g	2.8 %	Heat until the temperature reaches 30°C.
Total	247g	100%	

Dark chocolate DUARTA 70% ORGANIC	163g	65.4 %
COCOA BUTTER	65g	26.1 %
Colza oil	21g	8.4 %
Total	249g	100%

Melt all ingredients at 40°C.

Use at 35/40°C.

Final assembly

Caramel glaze (softened):

Pipe 7g per each 2cm sphere mold (Silmae 11625)

Chill

Remove the molds

Dark chocolate coating:

Coat twice then cover in powdered cocoa

Hazelnut cream glaze:

Pipe 18g per each 3cm sphere mold (Silmae 11681)

Chill

Remove the molds

Duarta ice-cream:

Pipe the ice-cream into the half sphere molds (Silmae 9020), filling then 3/4 full

Chill

Remove the molds