



RECIPE BY FRANCK KESTENER

Jamaya Bonbon

Recipe in 2 steps



1

Almond paset / creamy coffee

Fresh cream 35% fat	100g	16.0 %	Bail the cream with the sorbitol and the coffee paste.
Sorbitol powder	20g	3.2 %	
Coffee paste	5g	0.8 %	Pour the almonde paste and wisk to obtain a homogeneous texture.
Almond paste 50%	500g	80.0 %	Spread between 2 sheets in a frame of 3 mm thick 36/36 cm.
Total	625g	100%	Let it cool.

2

Jamaya 73% ganache

Cream 35% fat	285g	37.3 %	Boil cream and sugars.
Sorbitol powder	33g	4.3 %	Let the temperature cool to 80 ° C and pour over the chopped chocolate.
Glucose syrup 60DE	33g	4.3 %	Mix gently to pour into a 5 mm thick frame over the almond coffee paste.
Invert sugar	13g	1.7 %	Let crystallise one night.
Dark chocolate ALTAPAZ 73%	400g	52.3 %	Coat over the ganache and turn over the frame.
Total	764g	100%	Coat again but on over the almond paste and cut right after at 28/28 mm.
			Let it cool stand overnight and coat chocolate with Jamaya® 73% couverture chocolate.
			Decor with a star tip piping bag.