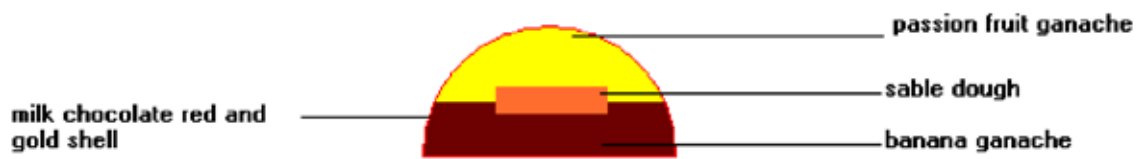


RUBY

Description:

Ruby red and gold demi-sphere gem filled with white chocolate passion fruit ganache, sable dough and banana dark chocolate ganache. It's molded with a very thin shell of Ghana milk chocolate shiny red ruby.



Passion fruit ganache:

White chocolate swiss top	120g
Passion fruit puree boiron	50g
Butter	27.5g

Method:

- Boil the puree, pour on chocolate, blend and incorporate soft butter
- Pipe in the first 1/3 of the mold

Sables:

Butter	180g
Icing sugar	80g
Salt	1g
Cake flour	200g

Method:

- Mix cream butter and icing sugar together, add salt and flour, mix until combined
- Rest for half hour in cooler, spread 2mm between two plastic sheets, cut 1cm rings, bake 170°C (convection oven) for 8 minutes

Banana ganache:

Butter	75g
Sugar	12.5g
Banana puree boiron	75g
Banana liqueur	12.5g
Dark couverture 66% mexique	125g

Method:

- Boil banana puree and sugar, add chocolate, mix until smooth and cool down to 32°C
- Add banana liquor and soft butter, pipe in molds then put aside

