

TRISTAN ROUSSELOT

CHOCOLATE TRUFFLES

Ingredients

COFFEE GANACHE
45 g Whipping cream (35% fat)
9 g Invert sugar (trimoline)
1 g Salt
34 g Dark chocolate couverture 72%
6 g Milk chocolate couverture 38%
10 g Unsalted butter
7 g Fusion Coffee from Brazil - Prova Gourmet

TRUFFLES COATING
20 g Dark chocolate couverture 72%
10 g Cocoa powder

Preparation

COFFEE GANACHE
Boil the cream, invert sugar and salt together. Pour a third at a time over the dark and milk chocolate couverture to make an emulsion. Then add Fusion Coffee and the unsalted butter. Mix with a hand blender taking care not to create any air bubbles. Pipe the mixture into sphere moulds and leave them to set overnight in the freezer. Remove from the moulds.

TRUFFLES COATING
Melt and temper the dark chocolate couverture. Dip the spheres of coffee ganache into the tempered dark chocolate couverture and remove any excess by hand. Then, roll them in the cocoa powder. Sift to remove any excess cocoa powder.

Associated products



Flavored Cocoa Butter
COFFEE Fusion

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