

CHOCOLATE RASPBERRY GANACHE and GRAND MARNIER® ORANGE JELLY



Recipe created by
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Raspberry ganache:

14 oz raspberry pulp
3½ oz sugar
3½ fl oz cream
1 oz glucose
¾ oz trimoline
¾ oz sorbitol
10½ oz 63% chocolate for ganache
10½ oz 64% dark couverture
2¾ oz butter
2 fl oz raspberry eau-de-vie

Bring the raspberry pulp, sugar, cream, glucose, trimoline and sorbitol to the boil.
Pour over grated chocolate and couverture.
Add the alcohol, then the butter when cooled to 86° F.

GRAND MARNIER® orange jelly:

Zest of 3 oranges
7 oz orange pulp
6¼ oz apricot pulp
1¼ oz sugar
2 tsp pectin
14 oz sugar
4 oz glucose
1 tsp citric acid solution
2 fl oz GRAND MARNIER® Cordon Rouge liqueur
Bring the fruit pulp, the zests, the 1 oz of sugar and the pectin to the boil.
Add the 14 oz of sugar and the glucose. Cook to 220° F.
Add the citric acid and pour into the shape of a circle.
When the mixture has set, blend with the GRAND MARNIER® liqueur and pour into the chocolate shell.

Assembly:

Pour dark, tempered couverture into a chocolate candy mold to make the shell. Fill with the GRAND MARNIER® orange jelly followed by the raspberry ganache. Coat with dark couverture and let harden.

N.B. Quantities given are approximate as they have been converted from the original metric measures.

