



URBAN LEAF BONBON by Elias Läderach (Moulded Chocolate Bonbon)

Recipe for 35 pieces.



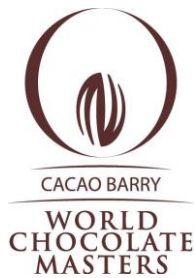
Tangerine, Lemongrass Coulis

Warm	80 gr.	Tangerine pulp
	70 gr.	Tangerine pulp concentrate
	½ pc	Lemongrass
Mix & Add	25 gr.	Sugar
	1 gr.	Yellow Pectin
	1 gr.	Agar agar
Then	19 gr.	Glucose
	14 gr.	Sorbitol powder
		Tangerine zest

Heat tangerine pulp and lemon grass. Mix sugar, pectin and agar agar, add to hot liquid and boil for approx. 1 min. Add sorbitol powder and glucose and boil for approx. 1 min. Strain. Leave to cool coulis to 31°C. Slightly mix before usage.

Ganache OrNoir “Urban Leaf”

Warm	150 gr.	Cream
	30 gr.	Glucose syrup
Add	125 gr.	Cacao Barry - Alunga™ 41%
	80 gr.	OrNoir Couverture Urban Leaf 69.8%
Then	30 gr.	Butter



Bring cream and glucose syrup to a boil. Pour over couverture and mix. Add butter and mix. Cover and leave to cool.

Crunchy base

Melt	300 gr.	Blanc Satin™ 29%
Mix	180 gr.	Praliné 55% Noisettes Piémont
	55 gr.	Cacao Barry - Alunga™ 41%
	30 gr.	Butter
	18 gr.	Cacao Barry - Pailleté Feuilletine™
	1.5 gr.	Guarana seed powder

Mix all ingredients.