

Carrot-chocolate speciality

Description

Carrot ganache with a crunchy base



Yield

60 pieces of 21 g, g, Ø 4 cm



Scheduling

Preparation: 60 minutes



Nutritional values (100 g or 100 ml)

energy: 2'312 kJ/552 kcal;
fat: 41 g, of which saturated 23 g;
carbohydrates: 39 g, of which sugars 37 g;
protein: 6.6 g; salt 0.2 g

Ingredients

Carrot-chocolate specialty (1'275 g)

35 g	yellow confectionery paste (e.g. "Chef Rubber")
25 g	red confectionery paste (e.g. "Chef Rubber")
480 g	couverture Rondo Edelweiss 36%
420 g	carrot ganache
315 g	crunchy base

Crunchy base (435 g)

20 g	carrots, dried, finely chopped
30 g	croquantine wafer flakes
55 g	hazelnut granules, roasted (approx. 3 mm)
95 g	cashew paste
235 g	couverture Rondo Edelweiss 36%, untempered

Carrot ganache (421 Prs.)

120 g	carrot juice, reduced
240 g	couverture Rondo Edelweiss 36%
60 g	butter
1 Prs.	carrot flavor (optional: additional carrot oil to intensify taste)

Production

1

Crunchy base

Mix all ingredients for the crunchy base thoroughly. In this case, the couverture is deliberately left untempered so that the mixture does not set too firmly, remaining crispy but not too hard.

2

Spreading and cutting the mixture

Spread the crunchy mixture evenly about 5 mm thick on baking paper or a silicone mat and let it set slightly. Then, use a round cutter (Ø 3 cm) to cut suitable bases for the half-sphere molds. Any excess mixture can be lightly reheated, smoothed out and reused.

3

Reducing carrot juice

Reduce the carrot juice in a pot over medium heat to concentrate the flavor. Pour the hot juice over the couverture and allow the drops to fully melt.

4

Finishing the ganache

Add the butter and mix together with the carrot flavor and, if desired, additional carrot oil to a homogeneous mixture. Be careful to incorporate as little air as possible to achieve a smooth, fine texture.

5

Preparing half-sphere molds

First, spray the half-sphere molds with orange cocoa butter, then pour in white couverture. Allow to set.

6

Filling and sealing

Fill the prepared ganache into the molded half-spheres. Press the cut out crunchy base lightly into the ganache to create a stable bottom. Seal with a thin layer of couverture.

Let the filled molds crystallize well in the refrigerator until the half-spheres can be removed easily.