

NOROHY 

· VANILLE AUDACIEUSE & ENGAGÉE ·

COFFEE HUKAMBI
BONBONS



MAKES ONE 10MM THICK 34CM × 34CM FRAME

COFFEE HUKAMBI 53% GANACHE FOR FRAMING

Heavy cream 36%435g
SOSA glucose DE60 135g
NOROHY coffee bean paste30g
HUKAMBI 53% couverture..... 810g
European-style butter..... 100g
Total weight..... 1,510g

Heat the cream, glucose, and coffee bean paste to 140/150°F (60/65°C), then **combine** half of the mixture with the partially melted chocolate.

Mix well with a spatula, **add** the rest of the cream, and **mix** using an immersion blender to form a perfect emulsion.

Once the ganache is at 95/105°F (35/40°C), **add** the cubed tempered butter, which should be at approx. 65°F (18°C), and **mix** using an immersion blender again.

HUKAMBI 53% As needed
Instant coffee powder As needed

-

Make the ganache and **pour** it at a temperature of 90/93°F (32/34°C) into a frame which you have attached to a guitar sheet covered with a fine layer of Hukambi couverture.

Leave to set for 24 to 36 hours at 60/65°F (16/18°C) and a 60% humidity level.

Turn out, pre-coat with Hukambi couverture, and **cut** into your chosen shape.

Coat in Hukambi 53% and **decorate** with coffee powder before the coating sets.



AN ORIGINAL RECIPE BY L'ÉCOLE VALRHONA