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NOROHY 

• VANILLE AUDACIEUSE & ENGAGÉE •

OPALYS VANILLA PINEAPPLE
MOLDED BONBONS



MAKES 240 PIECES

CITRIC ACID SOLUTION FOR “PINEAPPLE FRUIT PASTE”

Mineral water	2g
SOSA citric acid	2g
Total weight.....	4g

Warm the water and **incorporate** the citric acid. **Mix** and **leave to dissolve**.

PINEAPPLE FRUIT PASTE

SOSA yellow pectin.....	11g
Sugar.....	370g
Fresh pineapple juice.....	355g
Lime juice	10g
Glucose DE35/40 55g	
Citric acid solution.....	5g
Total weight.....	806g

Mix the pectin with a small amount of sugar.
Heat the pineapple juice and lime juice to 105°F (40°C), then **stir in** the pectin and sugar mixture.
Bring to a boil, then gradually **add** the rest of the sugar.
Boil again, then **add** the glucose.
Cook at 70°Bx or 215°F (102°C).
Once cooked, **add** the citric acid liquid mix and **leave to stiffen** in the refrigerator.

TADOKA VANILLA OPALYS SPRAY MIX

OPALYS 33% chocolate	350g
COCOA BUTTER	150g
TADOKA vanilla	3g
Total weight.....	803g

Melt the ingredients together.
Strain before use. **Temper** the mixture at 80/85°F (28/29°C) so that when you spray it into your molds it will **give** your assemblies or creations a shiny finish.

VANILLA TADOKA OPALYS GANACHE

Heavy cream 36%	280g
SOSA glucose DE60	110g
OPALYS 33% chocolate	585g
TADOKA vanilla	7g
European-style butter.....	90g
Total weight.....	1,072g

Heat the cream and glucose to 140°F (60°C).
Slowly **combine** the mixture with the partly melted chocolate and Tadoka vanilla.
Use a spatula to **stir** the center of the mixture in a circular motion to **obtain** a shiny, elastic texture. Maintain this texture throughout the mixing process. **Add** the butter once the mixture has reached 95/105°F (35/40°C) and **blend** using an immersion blender.

OPALYS 33% As needed

Makes approx. 240 half-spheres, 3cm in diameter.

Using a spray gun and the Opalys spray mix warmed to 85°F (30°C), **spray** the half-sphere molds.
Scrape off any excess and **leave to set**.
Mold with the tempered Opalys couverture.
Turn out and **leave the chocolate to spread** for a few moments, then smooth away any excess. **Drain** the molds by holding them suspended over two rulers before they set completely, **trimming any excess** from the half-spheres. **Leave to set**.

Decorate with 1 to 2g of pineapple fruit paste.
Garnish with Opalys vanilla ganache.
The temperature of the ganache filling should be between 80/85°F (28/30°C).
Leave to set for 24 hours at 60°F (16°C) and a 60% humidity level.

To close off the half-spheres, **melt** the edges slightly using a heat gun, then **seal** them with some tempered Opalys couverture. This way, the joints will be seamless.
Leave to set at 60°F (16°C) then remove from the molds.

Tip:
To ensure that the underside of the bonbons is smooth, **apply** a thin layer of tempered couverture chocolate, cover with a guitar sheet and **press down**, making sure to **remove** all the air with a thin spatula.



AN ORIGINAL RECIPE BY L'ÉCOLE VALRHONA