



équilibres



Crédit photo QB

GANACHES

QUENTIN BAILLY

Chocolatier - Pastry World Champion



PROCESS

THE DAY BEFORE , weight all the ingredients in order to bring SICOLY® juices and purées to room temperature.

- Melt the chocolates and cocoa butter in the oven at 45°C.

Important : It is essential to calculate the total weight of all the ingredients that will be heated (purées, juices, sugar, cream, etc.) in order to balance the humidity by adding water before emulsion.

THE NEXT DAY, heat the liquids in the following order :

- In a saucepan, pour SICOLY® purées or juices and add immediately the DE/60 glucose or the inverted sugar.

The glucose syrup DE38 is better for long shelf-lives bonbons, to prevent them from drying up. In the recipes including SICOLY® fruit concentrate, avoid the use of inverted sugar not to stress the sugar perception at tasting.

- Heat to 40°C and add the solid sugar (if necessary).
- Bring the mixture to 85°C and cool down to 35°C. Complete with bottled water when necessary, to reach back the total weight before heating, to compensate of the evaporation of liquids and preserve the taste balance of the recipe. Finely strain and add the zests, if necessary.

Take the chocolates out in advance to ensure they reach 35°-36°C when mixing, to ensure optimal emulsion.

- In the bowl of a mixer, first pour the liquid mixture at 35°C with butter, melted chocolates at 35°C and cocoa butter (if necessary).

Respect this order to prevent chocolate from crystallizing on the sides of the bowl.

- Emulsify (elastic core) at minimum speed and progressively increase the speed to 1/3 of the power for minimum one minute. Open, scratch the sides of the bowl and mix again for 30 seconds.

The mix should be made progressively. An aggressive mix could have a negative impact on the texture of the final product.

- Leave the ganache to cool down to the temperature as written on the recipe chart before casting.
- Spread out to the desired thickness (default: 36x36x1 cm)
- Leave to crystallize for 18 hours minimum between 15 and 17°C, hygrometry at 72%.
- Cover the ganache on both sides with a thin layer of coating chocolate (white, milk or dark). Cut out at the desired shape and size. Separate all pieces from one another.
- Leave again to form a crust between 15 and 17°C for 18 hours.
- For the coating, bring the ganache fillings to 20-21°C for minimum 3 hours to guarantee optimal crystallization.

Important :

Respect all timings, temperatures and hygrometry measures to ensure optimal crystallization and the quality of your final product.

Storing:

- **NEGATIVE TEMPERATURE :** freeze in an airtight box at -20°C
- **POSITIVE TEMPERATURE :** keep in an airtight box with an oxygen absorbing pastille at +4°C



RECIPES

Dark chocolate coating (recommended)

Dark chocolate coated ganaches

	SICOLY® fruit concentrate (g)	SICOLY® purée or juice (g)	SICOLY® zestes (g)	Glucose syrup DE60 (g)	Powdered sorbitol (g)	Unsalted butter 84% fat (g)	Lab chocolate milk 32% (g)	Lab dark chocolate 62% (g)	Dark couverture chocolate 70% (g)	Milk couverture chocolate 33% (g)	White chocolate 35% (g)	Cocoa butter (g)
Blackcurrant	98	245		74	59	137	245	245	247			
Lemon	75	225	5	75	55	109	281				469	56
Lime	92	274	4	91	58	128	365			256		82
Raspberry	113	222		126	55	143	105	314	272			

	Total weight before coating	Casting temperature	MDD at 17°C
Blackcurrant	1350	33°C	60 jours
Lemon	1350	30°C	60 jours
Lime	1350	31°C	60 jours
Raspberry	1350	33°C	60 jours



RECIPES

Milk chocolate coating (recommended)

Milk chocolate coated ganaches

	SICOLY® fruit concentrate (g)	SICOLY® purée or juice (g)	SICOLY® zests (g)	Glucose syrup DE60 (g)	Powdered sorbitol (g)	Unsalted butter 84% fat (g)	Lab chocolate milk 32% (g)	Milk couverture chocolate 33% (g)	Cocoa butter (g)
Mandarin	107	187		168	56	112	327	318	75
Orange	38	267	6	122	57	112	344	335	69

	Total weight before coating	Casting temperature	MDD at 17°C
Mandarin	1350	33°C	60 jours
Orange	1350	30°C	60 jours



RECIPES

White chocolate coating (recommended)

White chocolate coated ganache

	SICOLY® fruit concentrate (g)	SICOLY® purée or juice (g)	Glucose syrup DE60 (g)	Powdered sorbitol (g)	Unsalted butter 84% fat (g)	Lab milk chocolate 32% (g)	White chocolate 35% (g)	Cocoa butter (g)
Strawberry	60	272	81	60	111	202	504	60

	Total weight before coating	Casting temperature	MDD at 17°C
Strawberry	1350	30°C	60 jours





SAS SICA SICODIS
475, route de Mornant
69440 Saint Laurent d'Agnay - FRANCE

Tél : +33 478 48 30 50

www.sicoly.com