



Banana chocolate ganache for chocolate bonbons

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Suggested illustration(s). Serving tip. Recipe developed by Olivier Houot. © Shutterstock

LÉONCE BLANC BANANA AND LIME PURÉES



Pouch
1 kg





Ingredients

 Léonce Blanc banana purée	600 g
 Léonce Blanc lime purée	50 g
Sugar	160 g
Cream	300 g
Invert sugar	150 g
Dark chocolate	2 300 g
Butter	100 g

Partially **MELT** the chocolate.

HEAT the banana purée, lime purée and sugar to 85°C.

BRING the cream to the boil and add the sugar-purée mixture.

Immediately **ADD** the chocolate mixture and the invert sugar.

ADD the diced butter, mix to make an emulsion.

Pour this mixture into a frame and leave to set.

TURN OUT and brush with a very thin layer of chocolate.

Once set, turn over.

CUT the chocolate with a guitar or by hand.

DIP the chocolate bonbons in tempered milk chocolate.

DECORATE and pack when dry.

