

Lychee rouge



LÉONCE BLANC LYCHEE PURÉE



Pouch
1 kg



Chocolate dacquoise

Egg white	300 g
Sugar	100 g
Almond powder	270 g
Cocoa powder	10 g
Sugar powder	220 g

Egg white, sugar mix into meringue. **MIX** almond powder, sugar powder and cocoa powder into a food processor and **MIX** well with meringue. **POUR** into 40 x 60 cm baking tray and **BAKE** for about 18 minutes at 165°C.

Lychee ganache

Dark chocolate 52 et 47%	1 810 g
Milk chocolate 35%	610 g
 Léonce Blanc lychee purée	1 910 g
Cream A	1 250g
Invert sugar	300 g
Cream B	1 200 g
Lychee liqueur	50 g

HEAT the puree, cream A and invert sugar and mix well. **ADD** the melted chocolate to the mixture and mix well. Then **ADD** chilled cream B and lychee liqueur. **BLEND**. **POUR** ganache into the mold.

Lychee raspberry coulis

 Léonce Blanc lychee purée	1 260 g
Sugar	375 g
Gelatin	42 g
Water	210 g
IQF raspberry	QS

HEAT the puree and sugar. **MIX** with the softened gelatin. **FILL** into the mold and add the chopped frozen raspberries. **FROZEN**.

Raspberry jam

IQF raspberry	2 000 g
Sugar A	720 g
Glucose	320 g
Sugar B	480 g
Pectin	80 g
Lemon juice	70 g

HEAT the raspberry, sugar A, glucose and **MIX** well. **MIX** sugar B and pectin and add to above. **COOK** to the brix 58° and **ADD** lemon juice then turn off the fire. **APPLY** a thin layer of this jam to the chocolate dacquoise.

MAKE chocolate and whipped cream into ganache.

2. Mirror pectin, water and sugar to boil together.
3. After step 1 plus 2, **HOMOGENIZE** with a homogenizer.
4. **ADD** red toner and **MIX** well to use.

Chocolate mirror

Dark chocolate	500 g
Cream	385 g
Nappage	500 g
Water	160 g
Sugar	160 g
Red powder	QS

MAKE chocolate and cream into ganache. Nappage, water and sugar to boil. **HOMOGENIZE** above together. **ADD** red colour and **BLEND** well to use.

