



Chocolate truffette with yuzu



LEONCEBLANC-PRO.COM

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

LÉONCE BLANC YUZU PURÉE




Bottle
500 g





Ingredients

Cream	300 g
Glucose	300 g
Butter	300 g
Egg yolk	220 g
Sugar	300 g
 Léonce Blanc yuzu purée	220 g
Milk chocolate	2,550 kg
Citrus liqueur 60° (Cointreau for example)	300 g
Tempered milk chocolate	
Fine shavings of different chocolates	

PREPARATION:

Gently heat the cream, glucose and butter in a large saucepan to 45°C.

Combine the egg yolks and sugar and whisk them in to the warm mixture. Continue to heat over a medium heat to 90°C.

Add the **Léonce Blanc yuzu purée** and heat again to 90°C.

Add the chocolate, leave to melt for 2 minutes then emulsify.

Add the liqueur.

Mix well then blend with a hand blender without adding any air.

Leave to cool.

Pour out in long strips and leave to set.

Cut into sticks. Coat in milk chocolate.

Then immediately roll in the mixed chocolate shavings.

Wrap and refrigerate, keep dry.

