

HEIRLOOM NAVEL ORANGE CHOCOLATE GANACHE

Ingredients

- 80 g Heavy Cream
- 164 g 58% Dark Chocolate
- 25 g Glucose Syrup
- 1/4 tsp Citric Acid
- 1 each Orange Rind
- 26 g Fresh Navel Orange Juice
- 4 drops Orange Oil

Method

1. Using a vegetable peeler peel the rind off of the orange.
2. Place the heavy cream and orange rind in a small pot and bring to a simmer. Cover with a lid and let sit for 30 minutes.
3. Strain orange rind and reheat cream to a simmer.
4. Combine chocolate and glucose syrup in a bowl and temper in the hot cream until a ganache is made.
5. Sprinkle in the citric acid and orange drops and stir until combined.
6. Gradually stir in the orange juice until fully incorporated.
7. Allow to cool to 78 F and use immediately.

POLYCARBONATE MOLD ASSEMBLY

Instructions

1. Make sure mold is clean by spraying every cavity with a food grade clear alcohol and wipe each one out with a clean cloth.
2. Using a cotton ball, swab every cavity of the mold a few times to create static electricity. This will help with the shine of the finished truffle.
3. Temper black cocoa butter and using a clean coarse brush, create a light spatter effect on every cavity. Let set in a cold room or cooler set to 60 F for 10 minutes. Remove from cooler and temper orange cocoa butter. Spray all cavities with a layer of orange. Let set in cold room or cooler again for 20 minutes. Then hold at room temperature until tempered chocolate is ready.
4. Temper the chocolate and fill every cavity of the mold with the tempered chocolate. Scrape the top and sides clean and tap the mold on all 4 sides with the side of your hand or a rubber mallet to knock out air bubbles. Let the mold sit for 30 seconds to a minute to allow the chocolate to thicken slightly.
5. Turn the mold over and tap all 4 sides again with the rubber mallet to knock out the excess chocolate. Scrape the top and sides again until clean. Let the mold sit face up until fully set.
6. Once set, prepare the Heirloom Navel Orange Dark Chocolate Ganache and fill each cavity 7/8 of the way up. Allow to set at room temperature for at least 4 hours.
7. Seal with tempered chocolate and once set place the mold in a ziploc bag and into the refrigerator for 2 hours.
8. Remove the mold from the refrigerator and bend the mold slightly to allow the bonbons to fully release from the plastic. Turn the mold over and gently tap them out onto parchment paper on a table.
9. Store them at room temp in an airtight container for up to two weeks.