

Spicy Cassis Bonbon

Composition

1. Cassis Jelly
2. Ganache Thyme



1. Cassis Jelly

Starfruit Cassis PatisFrance	240 g
Water	120 g
Sugar	350 g
Pectin NH	8 g

Method

Mix sugar and pectin. Heat up the water and the **Starfruit Cassis PatisFrance** together until 40°C. Add the sugar-pectin mixture and boil until it reaches 103°C. Leave to cool down and cover with a cling film.

2. Ganache Thyme

Fresh Thyme	15 g
Water	57 g
Sugar	96 g
Cream 35%	410 g
Glucose	58 g
Sorbitol Crystal	20 g
Belcolade Origins Noir Vietnam 73% Cacao-Trace	305 g
Butter	39 g
Total:*	1000 g

Method

Let the thyme soak in the 57g water for 2 hours. Add to it the sugar and caramelize together. Stop this process by adding heated cream with glucose and sorbitol. Sieve the thyme out and pour onto the **Belcolade Origins Noir Vietnam 73% Cacao-Trace** chocolate drops. Make sure the ganache does not exceed the 38°C for a good crystallisation. When the ganache reaches 35°C add cold butter and mix with a hand mixer. Use the ganache at 30°C.

*The total weight of the ganache will not be 1000 g because of the infusion with the thyme and the caramel.

Spicy Cassis Bonbon

Final Assembly

Belcolade Selection Noir 65% Cacao-Trace	Quantity Sufficient
--	---------------------

Method

Mould demi-sphere coloured moulds with tempered **Belcolade Selection Noir 65% Cacao-Trace** chocolate and leave them to crystallize for 1 hour at 16°C with relative humidity below 60%.

Fill it to 1/3 with the Cassis Jelly. Pipe the ganache on top and leave to set for 6 hours at 16°C with relative humidity below 60%. Close them with tempered **Belcolade Selection Noir 65% Cacao-Trace** chocolate and demould them afterwards.

Pairing tips with Belcolade Origins Noir Vietnam 73% Cacao-Trace

Dairy	Herbs & Spices	Condiments	Vegetables	Fruits	Drinks
<ul style="list-style-type: none"> • Butter • Cream • Egg 	<ul style="list-style-type: none"> • Lemongrass • Ginger • Peppermint 	<ul style="list-style-type: none"> • Olive Oil 	<ul style="list-style-type: none"> • Black Garlic Puree • Beetroot 	<ul style="list-style-type: none"> • Hazelnut • Cashew Nut • Almond • Mango • Cassis • Avocado 	<ul style="list-style-type: none"> • Cointreau • Benedictine • Calvados • Tea