

BLACKCURRANT GANACHE

FILLING

Ingredients

120 g blackcurrants
3 g lemon juice
1,5 g vanilla pasta
10 g whipping cream
10 g sorbitol
10 g glucose syrup
10 g dextrose
125 g white chocolate
7,5 g cocoa butter
30 g soft butter



Sweet and summerish blackcurrant ganache. You can use either fresh or frozen blackcurrants.

Procedure

1. In a small saucepan, shortly boil the blackcurrants, lemon juice, and vanilla paste over medium heat. Then pass the cooked blackcurrants through a sieve.
2. Weigh out 45 g of blackcurrant purée in a microwave-safe container. Add the whipping cream, sorbitol, glucose syrup, and dextrose to the 45 g of blackcurrant purée and bring the mixture to a boil in the microwave oven. If you don't have a microwave oven, you simply heat the mixture in a small saucepan instead. Set the mixture aside while it cools down to 40°C.
3. Combine the white chocolate and the cocoa butter and gently melt the chocolate mixture to 35°C (this, I also do in the microwave oven).
4. Pour the blackcurrant/cream mixture over the chocolate - a little at a time - while stirring in the centre with a small silicone spatula. Add butter and stir until the ganache becomes homogeneous again. Blend the ganache with an immersion blender, and it is ready for use.