

# BLACKCURRANT GANACHE

## FILLING

### Ingredients

120 g blackcurrants  
3 g lemon juice  
1.5 g vanilla paste  
10 g whipping cream  
10 g sorbitol (powder)  
10 g glucose syrup  
10 g dextrose (powder)  
125 g white chocolate  
7.5 g cocoa butter  
30 g softened butter



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

### Procedure

1. In a small saucepan, bring the blackcurrants, lemon juice, and vanilla paste briefly to a boil over medium heat. Pass the cooked blackcurrants through a fine-mesh sieve to remove seeds and skin.
2. Weigh 45 g of blackcurrant purée into a microwave-safe container. Add whipping cream, sorbitol, glucose syrup, and dextrose. Heat the mixture in the microwave until it boils. If you do not have a microwave, heat it in a small saucepan over medium heat. Let it cool to 40°C before proceeding.
3. Combine white chocolate and cocoa butter in a separate microwave-safe container. Melt the mixture gently in the microwave (or a small saucepan), heating in short intervals and stirring, until it reaches 35°C.
4. Gradually pour the blackcurrant-cream mixture over the melted chocolate, a little at a time, stirring in the centre with a silicone spatula. Add butter and stir until the ganache becomes homogeneous. Use an immersion blender to blend the ganache for a silky texture and a strong emulsion. It is now ready for use.