



HAZELNUT GANACHE

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Ingredients	Total weight: ~ 502 g	100%
• White chocolate Cacao Barry Zephyr 34%	180 g	36%
• Whipping cream 35%	200 g	40%
• Glucose syrup	15 g	3%
• Hazelnut paste	105 g	20%
• Sea salt	2 g	<1%

MAKING THE CARAMELIZED WHITE CHOCOLATE

- 1 Pour the white chocolate onto a baking tray lined with a silicone mat.
- 2 Place it in the oven at 150 °C / 302 °F for about 5 minutes. Then take it out and stir gently with a metal scraper. It will look grainy at first, which is fine, but the further you stir it, the smoother it will become.
- 3 After stirring, the chocolate should become runny again. Place it in the oven for another 5 minutes at the same temperature.
- 4 After another 5 minutes in the oven, the chocolate should turn darker. Mix it well so that it becomes smooth with no lumps.
- 5 The caramelized white chocolate is ready. It should have a nice, smooth and homogeneous texture. It can be stored, like any white chocolate, for six months at 18-20 °C / 64-68 °F.

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MAKING THE GANACHE

- 6 Pour the cream into a saucepan. Add the glucose syrup, which will give the ganache a nice, smooth and glossy texture, and salt. Bring the mixture to 80 °C / 176 °F.

TIP

- In this recipe, you can skip the glucose syrup if you are not going to store the ganache. However, it provides plasticity for the texture, makes the ganache more moist and extends its shelf life.

- 7 Once the mixture reaches 80 °C / 176 °F, remove the saucepan from the heat and leave the cream to cool down to 60 °C / 140 °F.

- 8 In a measuring cup, combine the caramelized chocolate, melted to 30 °C / 86 °F, and room temperature hazelnut paste.

- 9 Pour the cream, which is at 60 °C / 140 °F, into the measuring cup with chocolate and hazelnut paste.

- 10 Process the ganache with a hand blender for about 1 minute until smooth. When processing, try not to incorporate air bubbles into the emulsion.

- 11 Pour the finished ganache into a clean bowl. Cover it with cling film touching the surface and leave to crystallize at room temperature (18-20 °C / 64-68 °F) for 12 hours.

TIP

- If the indoor temperature is higher than 18-20 °C / 64-68 °F, place the ganache in the fridge for a while, but keep an eye on it so it doesn't get too thick. Otherwise, it won't be comfortable to work with.

- 12 Stir gently before use.