



GINGER YUZU

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SERVINGS: 2 thin sheets for petite fours

INGREDIENTS:

Ginger - Frangipan:

- 500g Unsalted Butter
- 500g Sugar
- 8 Eggs
- 500g Almond Flour
- 50g Flour (Sifted)
- 150g Candied Ginger (Minced)

Ginger Yuzu Ganache:

- 320g Heavy Cream (33%)
- 60g Fresh Ginger
- 440g Milk Chocolate Noche 40%
- 100g Dark Chocolate Huila 65%
- 95g Wild Flower Honey
- 95g Yuzu Juice
- 50g Unsalted Butter

Dark Chocolate Huila 65% Mousse:

- 993g Dark Chocolate Huila 65%
- 16 Egg Yolks
- 3 Eggs
- 60g Sugar
- 16g Gelatine Sheets
- 910g Whipped Cream (33%)



DIRECTIONS:

Ginger - Frangipan:

- Cream the butter and the granulated sugar. Slowly add in the eggs one at a time.
- Scrape down the bowl, add in the flour and mix to blend.
- Continue the mixing process, adding in the almond flour and candied ginger.
- Scrape down the bowl and finish the mix with a short time mix to blend completely.
- Place the batter in a prepared sheet pan (pan sprayed with a piece of parchment at the base of the tray).
- Spread evenly with the desired thickness.
- Bake in an oven preheated at 176°C, for 15 minutes and until the surface is a light golden brown color.

Ginger Yuzu Ganache:

- Place the heavy cream and the sliced ginger in a sauce pot. Bring it to a boil, remove it from the heat, and cover with its fitted cover or a plastic wrap. Allow to steep for at least 30 to 40 minutes.
- Strain the liquids through a fine sieve. Reweigh this prepared liquid and add in additional cream to bring the weight of the original heavy cream (250 g). Reheat this cream to a boil.
- Place both the dark and the milk chocolate into a mixing bowl. Pour the hot cream over the chocolate solids to dissolve for a minute. Using a rubber spatula, stir from the center and move outwards as the mixture emulsify into a smooth and shiny ganache. Cool to 35°C, before blending in the yuzu and the softened butter. Use an immersion blender to blend thoroughly. At 31°C, the ganache is ready to spread onto the prepared ginger frangipan sheet.

Dark Chocolate Huila 65% Mousse:

- Whisk the egg yolks and the 32 g of sugar to a ribbon stage.
- In a sauce pot, combine the water and the 85 g granulated sugar and heat to a 125°C.
- Slowly pour the syrup into the whisked yolks to produce a "Pâte à bombe".
- While in the warm stages of whisking, pour in the melted gelatin and continue to whisk to room temperature. At this point, remove the bowl from the mixer.
- Fold in the whipped cream in two to three stages.

