



Ecuador  
33% Cacao  
Butter  
White Chocolate  
with  
Roasted Corn



## LEMON SPHERES

24 units

### INGREDIENTS

#### LEMON AND WHITE CHOCOLATE WITH ROASTED CORN GANACHE

- 142g Ecuador White Chocolate with Roasted Corn 33%
- 52g Ecuador Pure Cacao Butter
- 120g Meyer Lemon juice
- 142g Glucose DE (Dextrose equivalent) 60
- 2g Lemon zest

#### LEMON FRUIT PASTE

- 44g Water
- 40g Glucose DE (Dextrose equivalent) 60 (1)
- 20g Sugar (1)
- 5g Yellow Pectin
- 78g Glucose DE (Dextrose Equivalent) 60 (2)
- 165g Sugar (2)
- 44g Meyer Lemon juice

#### ROASTED CORN PRALINÉ

- 35g Ecuador Pure Cacao Butter
- 90g Sugar
- 100g Roasted corn
- 50g Peeled roasted almonds
- 1g Fleur de Sel

### METHOD

#### LEMON AND WHITE CHOCOLATE WITH ROASTED CORN GANACHE

Melt the white chocolate and cacao butter separately and mix them. Heat the juice together with the glucose and add to the previous mixture forming a ganache. Beat with the immersion mixer to perfect the emulsion. Add the lemon zest and mix with a rubber spatula. Use the ganache at 32-35°C (90-95 °F) to fill the molds.

#### LEMON FRUIT PASTE

Prepare a square tray 20 x 20 cm and 5mm high. Place it on a silicone mat, reserve. Heat the water together with the glucose (1) when it reaches 40°C (104°F), add the sugar (1) previously mixed with the yellow pectin. Bring to a boil and add the glucose (2) and sugar (2). Cook everything to 107°C (225°F), remove from the heat, and add the lemon juice. Pour the fruit paste into the square tray until it has the consistency of gel. Cut into 1cm squares.

#### ROASTED CORN PRALINÉ

Make a dry caramel with the sugar and ground with the roasted corn and almonds until obtaining a fine paste. Melt the cocoa butter and mix it well. Use the praline at 25°C (77°F).

#### ASSEMBLY

Using a semi-sphere mold, make white chocolate with roasted corn shells and allow them crystalize in order to fill them. Fill half of the shells with ganache on the edge and the other half with praline, placing the fruit paste in the center until it reaches the edge. Let the filled shells crystalize.

To create the spheres, heat a stainless steel surface and pass the cap filled with ganache over the surface, and immediately join it with the cap of praline and fruit paste. Press lightly until they stick together and crystalize. Temper the white chocolate with roasted corn and, as if it were a truffle, apply two layers of white chocolate to the spheres to leave them with the texture of small peaks. Finish with gold dust and small decorations of the same chocolate.

