

## Recipes from the Callebaut Demo with Derrick Tu Tan Pho

### White Chocolate Passion Fruit Ganache for molded chocolates

170g Passion Fruit Puree

25g corn syrup

70g butter

500g Blanc Satin White Chocolate

30g Cointreau

1. Boil the Passion fruit puree, butter and corn syrup.
2. Pour over the White chocolate that has been melted to 35C. or 95F.
3. Let cool to 28C./82F.
4. Add the Cointreau.

Fills about 5 molds

### Tea Ganache

275g Heavy Cream

50g Glucose

30g Earl Grey Tea

500g Lactee Barry Milk Chocolate 35%

100g Gianduja

150g Soft butter

1. Boil the Cream, glucose and Tea for 1 minute.
2. Then pour over the milk chocolate and gianduja.

3. Cool down to 90F and add the butter

## Denebola

200g Black Currant Puree

120g Sugar

300g Lactee Barry Milk Chocolate 35%

50g Heavy Cream

50g Butter (softened)

40g Creme De Cassis

1. Warm the Black Currant Puree
2. Cook the sugar to caramel
3. Add the warm puree to the Caramel
4. Stir in the Chocolate and the Cream
5. Cool to 30C./86F.
6. Add the softened butter
7. Add the Cassis