



Orange and Coriander Sphere

Orange Ganache

Preparation	Ingredients
Infuse the orange juice with the zests.	100 g of the juice of 2 oranges 3 g orange zests
Heat.	100 g cream 20 g sorbitol 20 g glucose syrup 50 g butter
At 80°C pour on the couvertures.	200 g Alunga™ milk chocolate couverture 100 g Ocoa™ dark chocolate couverture
Add in the orange juice without the zests. Emulsify and fill half the sphere moulds.	

Coriander Praline

Preparation	Ingredients
Prepare a caramel at 185°C	150 g sugar 10 g sorbitol 75 g water

Put the roasted almonds on plaque to cool with the coriander seeds.	300 g almonds 8 g de coriander seeds
Mix and add the milk powder and the crystallized chocolate and cocoa butter.	15 g milk powder 90 g Alunga™ milk chocolate couverture 45 g Mycryo® cocoa butter
Fill the spheres with the praline on the orange ganache. Let crystallize for 12 hours and close the bonbon.	