

BONBON FILLING: GANACHE



Makes: 920g (3 cups)

Time: 30 minutes

INGREDIENTS

421g (1¾ cups) heavy cream

431g (15¼ oz) dark chocolate (66%)

67g (4¾ tbsp) butter, softened and cubed

EQUIPMENT

Whisk

Immersion/hand blender

Candy thermometer

STORAGE

Store in an airtight container in the fridge for up to 2 to 3 days.

METHOD

In a medium pot, bring the cream to a boil. Remove from heat.

Place the chocolate in a large heatproof bowl. Pour half the hot cream over the chocolate, and gently stir with a whisk until the chocolate is mostly melted. Pour in the remaining hot cream and stir with the whisk until smooth and the chocolate has fully melted and emulsified with the cream.

Tip: You're whisking to melt the chocolate here, not to incorporate air. Stop whisking when all the chocolate is melted.

Let the ganache cool to 95°F (35°C). Add the softened butter and blend the mixture with an immersion/hand blender until smooth and there are no lumps. (Adding butter gives the ganache a tiny bit of shine and sheen, and also helps give the ganache a smooth mouthfeel.) Once the ganache cools to room temperature, use immediately to fill your chocolate bonbons.

BONBON FILLING: GANACHE

VARIATION

To turn your dark chocolate ganache recipe into a floral, fragrant banana-passionfruit ganache filling for your bonbons, substitute half of the cream (200g) with 100g (½ cup) banana purée and 100g (½ cup) passionfruit purée or juice, making sure to warm them with the remaining cream in Step 1.

Tip: Both banana and passionfruit purées are available online. If you can't find banana purée, you can purée 100g of peeled ripe bananas in a blender until smooth. To make your own passionfruit purée, scrape the insides from halved ripe passionfruits into a sieve, to remove the seeds, and scrape the pulp through the sieve and into a bowl until you have 100g.

Banana and passionfruit pair well together, and are an example of how one ingredient can enhance the flavor in another—in this case, passionfruit gives bananas a brighter, more floral and fragrant flavor while adding a hint of tartness to balance out the sweetness.

BONBON FINISHING: FILL, CAP, AND UNMOLD



Makes: 30 to 40 bonbons
(depending on the size of your molds)

COMPONENTS

2kg tempered dark chocolate
920g dark chocolate ganache

EQUIPMENT

Chocolate mold
Bench scraper
Ladle
Plastic piping bag

STORAGE

The bonbons can be stored in an airtight container at room temperature for up to 1 week.

METHOD

Clean the mold and dry thoroughly to ensure there is no water left.

Using a ladle, pour enough of the tempered chocolate into each form to coat well. Invert the mold over the bowl of chocolate, allowing all the excess chocolate to drain back into it. Slide a bench scraper across the top of the mold to clean off the excess chocolate, leaving just a thin coating in each of the forms. Let the chocolate cool until it hardens, about 15 minutes.

Place the ganache in a piping bag and twist the open end to close. Snip off the tip and pipe the ganache into each form until it comes almost to the level of the mold, about 20 to 25gs. Let the ganache crystallize (i.e. set and start to harden) in the chocolate-lined molds for 1 hour at room temperature.

Using the ladle, pour more tempered chocolate over each form to cover it completely, then use the bench scraper again to clean off the excess, leaving behind a flat, even coating of chocolate over the ganache filling.

Let the chocolate bonbons stand at room temperature until the chocolate fully hardens, about 1 hour.

Invert the mold over a clean work surface and gently twist the mold (tapping lightly if necessary) to allow the bonbons to fall out.

BONBONS

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While tempering chocolate may seem intimidating, it's quite simple to execute as long as you are prepared and follow **a few simple rules**. As Chef Dominique emphasizes, water is the enemy of chocolate. Once a small drop comes into contact with the tempered chocolate, it is destroyed and cannot be saved (that's because chocolate itself is an emulsion and water chemically destabilizes that emulsion, turning something smooth into something stiff and grainy. Be mindful of where water can come into contact with your melted chocolate, be it via a drop on the countertop surface, steam coming up the sides of the bowl from the double-boiler, or from a spatula that hasn't been thoroughly dried.

You don't have to have a marble slab to use the tabling technique—you can work on any **non-porous countertop**. To ensure it's cool enough to affect the chocolate, you can do as Chef Dominique does and place a sheet tray filled with ice on top of the counter for a few minutes before you need it to cool it down (be sure to wipe any condensation on the counter after you remove the sheet tray to ensure it's completely dry). If using the seeding method, make sure to chop your chocolate as finely as possible so it is easier and faster to melt in the warm chocolate. Either way, don't worry if your chocolate doesn't temper correctly the first time because you can always remelt it and start again.

For the filling of your bonbons, you can **flavor the ganache** by adding fruit purées or extracts to the cream so they heat together and infuse their flavors in the cream. If using solid flavorings like whole spices or tea, simply strain the hot cream before incorporating into the ganache. Similarly, if you want to make your bonbons dairy-free, you can substitute any nut milk for the cream in this recipe.

As inconsequential as it may seem, Chef Dominique's method for adding the hot cream to the chocolate **in two batches** accomplishes two things at once: It allows you to melt the chocolate more gently and also allows you to re-emulsify the chocolate more easily once all the cream is added. Although most cookbooks will tell you to add the hot cream all at once, Chef Dominique's method will give you a smoother texture, which is paramount in the filling for bonbons. Similarly, you can apply this tip when it comes to adding the butter—add it once the ganache cools to a temperature just above body temperature, so that the room temperature butter emulsifies into the chocolate and helps maintain that silky smooth texture.