



# Intense Manjari Truffles

**An original recipe by Rémi Poisson**

Makes approximately 100 truffles

## Intense Manjari Ganache

565 g	Whipping cream
105 g	Glucose DE
70 g	Butter
592 g	<b>MANJARI 64%</b>
120 g	<b>MANJARI 100% PURE PASTE</b>

Heat the cream with the glucose to 165-175°F (75-80°C), then combine half with the chocolate fèves and the chopped PURE PASTE.

Mix well with a spatula then add the rest of the cream mixture, and mix using an immersion blender to form a perfect emulsion.

Once the ganache is at 95-105°F (35-40°C), add the cubed tempered butter, which should be at approx. 65°F (18°C) and mix again.

At 95-100°F (34-36°C), pour the ganache into a frame, to a height of 8mm.

Leave this mixture to set until it has the perfect texture for piping.

## Cocoa Nib Crisp

300 g	<b>COCOA NIBS</b>
5 g	Fleur de sel
70 g	<b>Muscovado sugar</b>

In a food processor, gently mix all the ingredients together to break the nibs and fleur de sel into smaller grains.

Sift the mixture to remove any powder – You should be left with lots of small pieces.

### Pre-Coating Truffle Mixture

400 g **MANJARI 64%**  
80 g **COCOA BUTTER**

Melt the MANJARI chocolate with the COCOA BUTTER. Mix thoroughly and leave to set.

### Manjari 84% Mixture

412 g **MANJARI 64%**  
588 g **MANJARI 100% PURE PASTE**

Melt the MANJARI chocolate with the PURE PASTE. Leave to set before use.

## ASSEMBLY AND FINISHING

Make the ganache.

Use a 12mm-diameter nozzle to pipe the truffles out onto a sheet of confectionery dipping paper.

Leave to set for 24 hours at 60°F (17°C).

Make the Cocoa Nib Crisp and set aside.

The next day, use the Pre-Coating Truffle Mixture to coat the truffles and leave them to set on a piece of confectionery dipping paper for 30 minutes.

Coat the truffles with the MANJARI 84% Mixture.

Roll the truffles in the Cocoa Nib Crisp and leave them to set.

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**VALRHONA:** MANJARI 64% (4655) - MANJARI 100% PURE PASTE (5567) - COCOA NIBS (3285) - COCOA BUTTER (160).

**VALRHONA SIGNATURE:** Customized Decoration.