

ORANGE BITES



CORSIGLIA



RECIPE BY ALAIN ROLANCY - AWARD-WINNING PASTRY-CHIEF "MEILLEUR OUVRIER DE FRANCE"

ORANGE BLOSSOM GANACHE

- . 410 G "GANACHE" CHOCOLATE
- . 325 G CREAM
- . 65 G TRIMOLINE
- . 100 G BUTTER
- . 10 G ORANGE BLOSSOMS WATER
- . CORSIGLIA ORANGE SLICES

PROCESS

BRING CREAM TO THE BOIL.

POUR ONTO CHOPPED UP CHOCOLATE.

MIX IN THE ORANGE BLOSSOM WATER AND THE BUTTER ONCE THE GANACHE HAS REACHED 30 DEGREES C.

LET IT SET AND PRESS THE MIXTURE OVER THE HALF-SLICES OF CORSIGLIA ORANGES.

DRESSING

USING A PASTRY BAG, SQUEEZE THE GANACHE ONTO A HALF SLICE OF CANDIED ORANGE. LAY THE OTHER HALF ON TOP. LET IT SET IN THE REFRIGERATOR. DIP IN A DARK CHOCOLATE GLAZE EXCEPT FOR THE TOP HALF OF THE ORANGE SLICE.

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