

## Denebola Recipe

Ingredients	Metric Measure	US Measure	Preparation
Black currant purée	200 g	7 oz	Warm up the black currant purée.
Sugar	120 g	4 oz	Caramelize the sugar. Add the warm purée to the caramel.
Origine Java Milk Couverture 32.9% Cacao	300 g	10 ½ oz	Pour the black currant caramel over the Java 32.9% Cacao Milk Couverture. Mix well to do a good emulsion.
Heavy cream	50 g	2 oz	Add the heavy cream.
Unsalted butter	50 g	2 oz	Add the unsalted butter.
Crème de Cassis	40 g	1 ½ oz	Then, add the Crème de Cassis. Mix well to do a good emulsion. Cool down to room temperature.
			Pipe this ganache into sphere moulds that have been previously decorated and coated with milk chocolate.**
			Let the ganache sit in the moulds for 12 hours before closing the moulds with milk chocolate.

## \*\* To decorate moulds:

For the same shape seen in the picture, use the Cacao Barry Half-Sphere Mould; Product Code: MLD-090135-M00.

Use a brush to create a splatter pattern with white cocoa butter. Spray sphere moulds with purple cocoa butter. Tip: Make sure cocoa butter color has been pre-crystallized before use.

Fill with milk couverture to make the shell. Let the moulds sit for at least 2 hours before piping in the ganache.