PALET D'OR

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Vanilla Ganache with Callebaut Origine Mexico Dark Couverture

CALLEBAUT Origine

Palet d'Or Profitability	
Yield (pieces)	68
Suggested Price (per piece)	$1.25
Estimated Food Cost (per piece)	$0.15
Gross Profit (per piece)	$1.10
Food Cost Percent	12%
Gross Sales (per batch)	$85.00
Total Food Cost (per batch)	$10.20
Gross Profit Per Batch	**$74.80**

CHOCOLATE ACADEMY

Palet d'Or Recipe

Ingredients	Metric Measure	US Measure	Preparation
Vanilla pods	3	3	Scrape the seeds from the vanilla pods. Place the vanilla pods and seeds in cold cream 24 hours before starting the recipe.
35% Cream	300 g	10 ½ oz	Bring the vanilla pods and 35% cream to a boil.
Soft unsalted butter	40 g	1 ½ oz	Strain the cream with a chinois and add the butter.
Origine Mexico Dark Couverture 72.2% Cacao	225 g	8 oz	Cool down to 70°C/158°F and pour over the dark couvertures.
Origine Ghana Dark Couverture 60.4% Cacao	250 g	8 ¾ oz	Mix well to do a good emulsion.
			Pipe into small balls directly onto plastic sheets. Cover with another plastic sheet and apply slight pressure to flatten the ball into a wafer shape. *Tip: To get a nice shine, use a transfer sheet and leave it on the chocolates overnight.*

To decorate: Let the chocolate set for 12 hours minimum before dipping the chocolate.

Dip each piece into dark couverture and use the dipping fork to make a line down the middle.

For the same decoration seen in the picture, spray with gold cocoa butter color.
Tip: Make sure cocoa butter color has been pre-crystallized before use.