

LEMONGRASS AND COCONUT BULLET



USED BRESC PRODUCTS



Lemongrass puree 450g

INGREDIENTS

1
kg 

- 330 g coconut milk
- 120 g whipping cream, unsweetened
- 60 g inverted sugar (sugar syrup)
- 1.5 g citric acid
- 1.5 g salt
- 6 g Bresc Lemongrass puree
- 2 lime leaves
- 30 g lime juice
- 400 g white chocolate
- 290 g butter
- 300 g coconut fat
- 20 g cocoa butter
- hollow balls (spheres) of white chocolate
- white chocolate for tempering

PREPARATION METHOD

Make a mixture of the coconut milk, cream, inverted sugar, citric acid, salt, lemongrass, lime juice and leaves. Bring them to the boil, then leave overnight for the flavours to develop. Fill a basin or bowl with chocolate. Bring the mixture to the boil again and then strain it over the chocolate. Next, add the cocoa butter, coconut fat and butter. Mix until it forms a homogeneous mixture. To continue the preparation, allow the ganache to reach room temperature and then put it in a piping bag. Fill the bullets with the ganache. Allow to firm. Temper the white chocolate and dip the bullets in it. Spray silver spray on the bullets until they shine.