

PORTPHOLIO  
CHOCOLATE AND CONFECTION

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# WEEK 1

## JURNAL AND SUMMARY

### Monday And Tuesday Objective:

We made Ganache, Tempering Chocolate, Gjandusa and Candy fruits.

### Standards of chocolate and Confection:

#### Ganache:

The word of Ganache means mistake and it is about a story in the past in Napeleon time when a baker made a mistake and mix the cream and chocolate and his boss wants of him to cover his mistake. So he use that mixture in some tarts or breads and a lot of people love it.

For making Ganache we used the cold Glucose and picked it up with wet hand (about 100 grams) and bring to boil the cream, vanilla and Glucose together. Then pour this mixture on top of chocolate chips and wait for 1-2 minutes. After that add the softened Butter and mix up to melt the butter then pour in the container and wrap it for 1 day in room temperature.

Fr use pour the Ganache in a piping bag with small round tip and piped it in ready tempered Chocolate. For making Truffles pipe the Ganache in size of Hazelnuts on top of the parchment paper and cool them in fridge. Then start to temper the melted Chocolate which he temperature is around 40°C using the clean Marbeled and 25% of warm Chocolate and cool it up to 28°C with the pallet knife and back to warm chocolate. The final temperature is 30-32°C to cover the Truffles and round ready tempered chocolates.

#### Candy Fruits:

Peel the oranges and Grapefruits and cut them in portion size. Then separate the white part of skins and add cold water on top and bring to boil then strain 2 times. Then add 1 kilo grams sugar and 1 litre water and 200 Glucose and add in the skins and bring to boil. Remove from heat and cover with circle parchment paper which is a little bigger than pot and has a hole in the middle. Then wrap it and cool over night. Next day unwrap it and add some sugar and bring to boil again one time. Put in fridge for next week.

#### GJANDUSA:

Add some Glucose in a pot and heat it then start to add some sugar and mix after melting sugar add more sugar and continue up to finish and the color changed to Gold now remove from heat and add all the butter and warm toasted Hazelnuts. Now pour on top of Sil pad and soft it with a

wooden spoon and cool in fridge. Now use the Vanilla bean and with a knife scratch and pour in milk powder. Then with a food processor make the hazelnuts powder and mix up to exit the fat of Hazelnuts, then add the milk powder and mix melted white, Dark and milk Chocolate to the mixture. Pour in Container and cool in fridge for next week.

### Some information:

For making Ganache when we add the Glucose to the pot and add the cream and Vanilla in it, we have not mix the Glucose because it is going to the bottom and prevent of making skin of cream and the bottom of pot.

For making Truffles two kinds of fat mix together: High and light fat.

Two enemies of Chocolate are: water and open flame.

Start tempering the Chocolate is at 40°C. stop the tempering is at 28°C and working with Chocolate is at 30-32°C. Start splashing sugar is at 120°C and changing color the sugar is at 140-145°C. For coloring the Chocolate using the air wash is after cooking and gel color is use before cooking.

White chocolate is mixing of cacao powder, sugar and milk powder.

Inverted sugar is like Glucose, corn syrup, etc. which are used for not to separate the cream and chocolate.

In tempering Chocolate if the different temperature chocolate does not mix together it makes the chocolate fragile.

## RECIPE

### GANACHE FORMULA:

#### Ingredients:

cream 35%.....330 gr

glucose.....105 gr

Vanilla bean.....1

Chocolate 70%.....435 gr (dark chocolate)

#### Method:

- 1- Boil cream, sugar and vanilla
- 2- Cover for 15 minutes
- 3- Bring to boil again
- 4- Pour over chocolate to make emulsion
- 5- At 95°C add soft butter
- 6- Wrap and store in room temperature

## GJANDUSA

### Ingredients:

- 1- Roasted hazelnut.....250 gr
- 2- Sugar.....165 gr
- 3- Butter.....25 gr
- 4- Vanilla bean.....1
- 5- Milk powder.....25 gr
- 6- Milk chocolate.....125 gr
- 7- White chocolate.....70 gr
- 8- Dark chocolate.....70 gr

### Method:

- 1- Add glucose to pot and add the sugar when melt the sugar add more up to finish all sugar.
- 2- Add the Butter
- 3- Add the roasted hazelnuts
- 4- Pour over a silicon pad and cool then cut and make a powder with food processor with adding the vanilla and milk powder and continue up to out the oil of hazelnuts.
- 5- Mix all chocolate and melt them and add to the hazelnuts.

## WEEK 2

### Monday and Tuesday Objective:

We made Earl Gray Ganache, Poodle Truffles, Liqueur Truffles and Dark & Stormy Chocolate. We could choose 3 from 4 items to do.

#### Dark & Stormy Chocolate:

Melting white chocolate over a Bain Marie. Then melt the Glucose in a pot and the cream, cut Gingers, Vanilla bean and small amount of milk. Bring to boil and then remove from heat and wait for some minutes to exit all of extract to the mixture. Then strain it over the melted white Chocolate whisk it and add the softened butter and rum in it. Then whisk to mix all together. The temperature of melted Chocolate has to be a little warm for not to curd and separate the mixture. Then transfer to the container, wrap and put in room temperature for next day.

#### Earl Gray Ganache:

Bring to boil the cream, Earl Gray Tea and a little amount of milk then remove from heat and wait some minutes to exit the extract. Then strain the mixture over the melted mix dark and milk Chocolate. (We can add a little milk again because the leaves of Earl Gray absorb some milk). Now add the softened butter and whisk well then transfer to the container, wrap and put in room temperature for next day.

#### Liqueur Truffles:

Bring to boil the cream and Glucose. Then pour it over the melted dark Chocolate, whisk it and add the Liqueur. Then transfer to the container, wrap and put in room temperature for next day.

#### Poodle Truffle:

The same as other demonstration start with boiling cream but because the amount of cream and dark Chocolate are the same just we add the hot cream to the unmelt Chocolate then add the coffee extract and whisk well. Then transfer to the container, wrap and put in room temperature for the next day.

#### Mold Chocolate:

After making all Ganache we can make mold Chocolate. All the equipment has to be clean and dry. Start with warming Cocoa Butter and with the special papers grease all molds. Then wrap for next day. We can add some gel color to the warm cocoa Butter and with brush or finger rub some colored cocoa butter inside the molds and upside down them to dry. Now with tempered Dark Chocolate brush inside the molds, upside down and wait to dry. Now add the tempered Chocolate and upside down just to make sides for the Chocolates. We scratch the edges of mold

to work easier. Then pipe the Ganache 2/3 of every mold and soft the top of Ganache with finger which is Greased by cocoa butter. The fill the top of Chocolate with tempered one and scratch it again. Put in fridge for just 15 minutes and wait for dry It then kick the mold to the table to exit and air bubble inside the chocolate. When the chocolate is not shiny means is dry and ready to upside down. Stretch and kick the mold on the table and upside down.

### Some Information:

Cocoa Butter is yellow in color and hard to melt. We can warm it in Microwave at 29°C and grease the molds with special papers. Greasing is with very small amount just for unmolding better and easier. But if we use a lot of cocoa butter after unmolding we can see some white or yellow parts on top of ready Chocolates.

For making Ganache when we use just dark chocolate 100% in amount, the cream is also 100% in amount. But when we use the milk or white Chocolate because they have some milk fat and cocoa butter, if we use 100% chocolate we have use just 50% cream.

Trimolin, Honey and Glucose are all inverted sugar.

## RECIPE

### EARL GRAY GANACHE CHOCOLATE

#### Ingredients:

Heavy cream.....410 gr

Earl gray tea.....20 gr

Milk.....as needed

Glucose.....130 gr

Dark chocolate melted.....260 gr

Milk chocolate melted.....440 gr

Butter soft.....100 gr

Milk chocolate for covering.....as needed

#### Method:

- 1- Combine cream and tea and bring to boil remove and cover wait for 5 minutes.
- 2- Strain cream with chees cloth add milk
- 3- Add glucose bring to boil remove and cool at 40°C
- 4- Combine with tempered dark and milk chocolate
- 5- Stir in butter
- 6- Pour in 12.12.12sheet wrap in room temperature
- 7- Cut them in cubes
- 8- Dip in milk chocolate

## POODLE TRUFFLE

### Ingredients:

Heavy cream.....180 gr

Dark coffee bean roasted.....10 gr

Milk.....as needed

Dark chocolate, tempered.....400 gr

Butter, soft.....60 gr

Coffee liqueur.....40 gr

### Method:

- 1- Combine cream and ground coffee bring to boil remove and cover wait for 5 minutes
- 2- Strain with cheese cloth and add milk
- 3- Add glucose and back to boil
- 4- Pour over dark chocolate let sit for 1 minute then stir well
- 5- Add coffee liqueur
- 6- Use pastry bag and pipe in small balls and cool in fridge
- 7- Dip in dark chocolate and use the dip fork

## LIQUEUR TRUFFLE

### Ingredients:

Heavy cream.....280 gr

Milk.....90 gr

Glucose.....100 gr

Dark chocolate tempered.....510 gr

Liqueur or spirits.....70 gr

Method:

- 1- Combine milk, cream and glucose bring to boil
- 2- Pour them over dark chopped chocolate let to melt
- 3- Add liqueur stir and wait to cool in fridge
- 4- Make small ball and dip in dark chocolate with dip fork

## DARK AND STORMIES

Ingredients:

Heavy cream.....170 gr

Ginger, sliced.....80 gr

Vanilla bean.....1/2

Milk.....40 gr

Dark rum.....80 gr

Butter very soft.....40 gr

White chocolate.....1000 gr

Method:

- 1- Combine cream, ginger and vanilla. boil.
- 2- Strain. wring ginger
- 3- Add milk and glucose. Boil.
- 4- Remove heat add the Rum and the butter
- 5- Pour in batch 12.12.1/2 cool
- 6- Cut in cubes and dip in white chocolate





EARL GRAY GANACHE CHOCOLATE



DARK AND STORMY CHOCOLATE



POODLE TRUFFLES

## WEEK 3

We made Noble (Raspberry Ganache Chocolate), Lemon Logs, Passion Fruit Ganache and Spiked Eggnogs.

### Standards of Chocolate and confection:

#### Nobel (Raspberry Ganache Chocolate):

Mixing the white and milk Chocolate and melt them over the Baine Marie. Then bring to boil the Raspberry Puree and Glucose. Add the melted Cocoa butter in the melted chocolate. Then add the Trimoline in the mixture and add the softened butter. Whisk all together and add the Raspberry liqueur in the Ganache. Wrap it and put in room temperature for next day.

#### Lemon logs:

Melt the white chocolate and at 30°C add the softened butter, lemon zests and Fondant in the chocolate. Now strain the lemon juice and add in the mixture. For this mixture we have use the spatula not a whisk. For piping this Ganache has to be cool enough.

#### Passion fruit Ganache:

Bring to boil the passion fruit puree and honey together and wait to be half in amount then cool it over an ice bath, so it is thicker after cooling like honey texture. Melt the milk chocolate and add the softened butter in it. Now add the passion fruit mixture to the chocolate and whisk well. Then pour this ganache inside the square which made with long metal tools and wait to cool because we want to cut it in small squares in 1 inch for dipping in melted chocolate.

#### Spiked Eggnog Ganache:

Melt the white chocolate and add the vanilla bean, Nutmeg and Glucose in it. Whisk it. Then add the softened butter and at the end add the dark rum. Put in wrap container to cool. Temper the dark chocolate and pour it on top of parchment paper and spread, wait to cool. After a little set make some small round shapes with a cutter and put in the fridge. Then we can pipe the Ganache on top of any round dark chocolate like a kiss.

## Some Information:

For dipping in melted chocolate, we have temper it at 30-32°C. then put any small ready Ganache inside then turn it with a dipping fork (in different sizes for any size), then move to drop any extra chocolate and put in on parchment paper and just touch the top of chocolate to make some waves. Wait to cool and serve.

For melting the white or milk chocolate the temperature for melting should not go more than 45°C Because they have some milkfat and make it lumpy and for pour in the mold the temperature should be 29°C (Which for the dark chocolate was 30 to 32°C).

For airbrush melt the cocoa butter and add the color in it.

## RECIPE

### NOBLE (RASPBERRY GANACHE CHOCOLATE)

#### Ingredients:

Raspberry puree.....300 gr

Glucose.....60 gr

Semisweet chocolate chopped.....300 gr

Raspberry liqueur.....45 gr

Trimoline or honey.....30 gr

Butter.....90 gr

Cocoa butter. Melted.....60 gr

White chocolate .....60 gr

#### Method:

- 1- Boil puree and glucose add to chocolate and stir
- 2- Add liqueur and trimoline and butter
- 3- Add the color to cocoa butter and use in mold
- 4- Ad chocolate and stir

### LEMON LOGS

#### Ingredients:

Butter soft.....130 gr

Fondant pastry.....100 gr

Lemon zest.....10 gr

White chocolate, melted.....510 gr

Lemon juice.....40 gr

Dark chocolate, tempered.....as needed

Method:

- 1- Melt the white chocolate add the butter, lemon zest and fondant
- 2- Strain the lemon juice and add slowly
- 3- Cool and use piping bag to pipe it.

## PASSION FRUIT GANACHE

Ingredients:

Buttrr soft.....100 gr

Honey.....80 gr

Milk chcolalte tempered.....450 gr

Passion fruit puree 690 gr

Dark chocolate ....as needed

Method:

- 1- Boil the passion fruit puree with honey up to half in amount
- 2- Mix the melted choclalte with butter
- 3- When the passion fruit cool add to choclalte
- 4- Pour inside the squate mold and wait to cool
- 5- Cut and dip in dark chocolate

## SPIKED EGGNOGS

Ingredients:

Butter, soft.....170 gr

Glucose.....40 gr

Nutmeg ground.....1tsp

Vanilla bean ,.....1

White chocolate tempered,.....500 gr

Dark rum.....40 gr

Dark chocolate tempered,.....as needed

Method:

- 1- Melt the white chocolate and add nutmeg and vanilla and glucose
- 2- Add rum and wait to cool
- 3- Pour in piping bag to pipe
- 4- Pour dark chocolate on parchment paper and when start to sit cut in small round and remove extra chocolate
- 5- Pipe the eggnogs on top of samll round chocolate



LEMON LOGS CHOCOLAT & NOBLE (RASPBERRY GANACHE CHOCOLATE)



LEMON LOGS CHOCOLATE

## WEEK 4

### Walnut Caramel:

Make a caramel with the sugar and Glucose and after changing color to gold brown warm the cream for avoiding the sizz and add to the caramelize sugar then add the chopped Walnut and Vanilla at the end we can add 20 grams of softened Butter. Now use a ring and cover the bottom with the parchment paper and pour the mixture inside and wait to cool. After cooling add a thin layer of tempered Dark chocolate and wait to cool. Then unmold it and cut the edges to make a square and cut the square to small cube in 1 inch size. then dipping in tempered chocolate.

### Dark Modeling Chocolate:

Mix the chocolates and melt them and add the vanilla inside them. When then add the simple syrup and mix in speed 1. Then knead in on top of plastic wrap up to cool enough and be harder.

For making Roz flower roll some of dough like a tube and cut in small size then make a center and for the petals open every small cut dough between plastic and in the same horizontal layer put them together. Shape the whole flower with the fingers and cut any extra. For making the leaves make any small dough like a tear and open them between plastic and with the back of pair knife make some scratch on top of leaves then we can use for decorating.

### Make the Base Chocolate:

In a tray pour the brown sugar and make an oval shape hole in them and in a small bowl pour the brown sugar and make a small straight hole and pour the tempered chocolate inside the holes and put in the freezer to hard. Then take them out and wash them with cold water then dry them with clean towel and fix together with tempered chocolate and cool spray and add the flower and leaves to make a décor.

### Show pieces:

Warm some tray in 40°C and cover the back of them with the tempered milk chocolate in very thin layer and put in fridge just some minutes to cold and then cover them with the parchment paper. Next day which they are cool enough we can use a scratcher and

with helping of fingers and scratching make some show pieces and use them to decorate. For the white chocolate just pour some white chips chocolate inside the food processor and mix then up to like a dough and with some icing sugar roll them and make some shapes for decorating.

Put all small pieces with the tempered chocolate and cool spray and make a decorate chocolate.

### Fruit skins:

We removed all fruit skins from the syrup and strain them then put in small boxes and put parchment paper between any layers and fridge again for next week.

## RECIPE

### WALNUT CARAMEL

#### Ingredients:

Sugar.....250 gr

Cream.....100 gr

Glucose.....150 gr

Chopped walnuts.....100 gr

Vanilla bean.....1/2

#### Method:

- 1- Caramel the sugar and glucose then add cream (warm the cream in microwave)
- 2- Add the walnuts and pour on grease foil
- 3- Wait to cool
- 4- Add the chocolate tempered on top
- 5- Remove from ring and cut
- 6- Dip in dark tempered chocolate

### DARK MODELING CHOCOLATE

#### Ingredient:

- 1- Dark chocolate.....150 gr
- 2- White chocolate.....45 gr
- 3- Glucose.....70 gr
- 4- Cocoa powder.....15 gr
- 5- Simple syrup.....25 gr (1.3 kg sugar and 1 litre water)
- 6- Vanilla bean....1/2

#### Method:

Mix the glucose and vanilla and melted dark chocolate then add the cocoa powder and mix slowly when we add simple syrup mix faster and start to kneading with the plastic wrap then rest it to cool.

To make the rose flower knead the dough again and make a long tube and cut in small balls then open them between the plastic and put them together.



DARK MODELING CHOCOLATE

## WEEK 5

We made Nougat De MONTELIMAR, White chocolate Ganache and MARBELED chocolate.

### NOUGAT DE MONTELIMAR:

Whip the egg whites with Albumen and a little of cream of tartar then add the sugar gradually up to sift pick. Mix the sugar and water and cream of tartar and after that Bring to boil the honey and Glucose when the honey and glucose reach at 120°C pour it to the egg white mixture gradually in the edge of bowl and mix them. When the sugar reached at 165°C add it to the mixture. Then we can add the cut orange and grapefruit peels and toasted Hazelnuts, Pistachio and Almonds all to the mixture. The scratch the Vanilla bean and add the Warm cocoa butter and sift a little corn starch on top of parchment paper and soft the mixture on top of them then cool in room temperature.

Next Day cut them in 1 inch . 2 inches rectangle and dip them in dark and white tempered chocolate (Half of each) and decorate.

### MARBELED CHOCOLATE:

Temper the dark chocolate and pour in cone and on top of cold MARBELE which is freezed and draw any decorate we like and it is very cold and we can standing with the scratcher very fast.

### WHITE CHERRY GANACHE:

Boil the glucose and cream and pour on top of melted white chocolate and mix well and add the kish at the end. Wrap and put in room temperature.

For making mold cherry chocolate pour the tempered white chocolate like some lines with the spoon or cone after cooling add the dark tempered chocolate and add the cherries and white Ganache then covered with tempered chocolate. After finishing we have the mold chocolate with some white lines on top.

### USING TRANSFER SHEETS:

At first cut the transfer sheets with the ruler and a sharp cutter. Then the rough part of sheets should be on top and pour the tempered chocolate on top and soft with the spatula when loose a little shiny shape them like the part of bow. When cool enough we can separate the plastic part of transfer paper and fix together with the cool spray.

### SOME INFORMATION:

The rough part of transfer paper made with cocoa butter and if use any warm finger they damaged and melt.

## Recipe

### NOUGAT DE MONTELMAR

#### Ingredient:

Honey.....200 gr

Glucose.....140 gr

Sugar.....600 gr

Water.....120 gr

Cream of tartar.....a pinch

Egg whites.....100 gr

Sugar 60 gr+ Albumen 10 gr

Almond and hazelnut roasted.....600 gr

Pistachio roasted.....60 gr

Mixed peel of fruit.....40 gr

Vanilla bean.....1

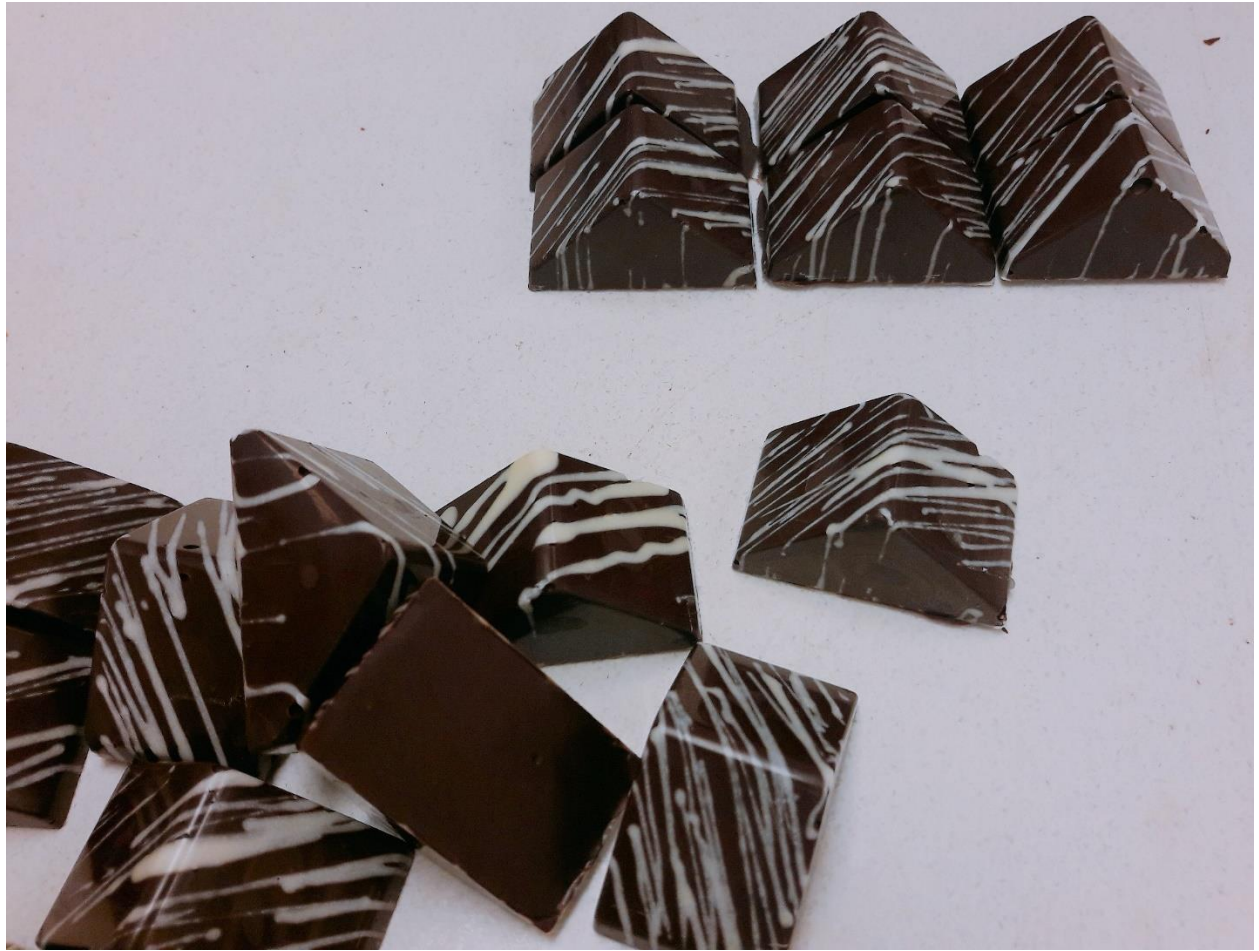
Cocoa butter .....40 gr

#### Method:

In one pot sugar and water and cream of tartar mix and heat. In the other pot honey and glucose and heat. Whip the egg white and albumen together with low speed. when the honey reached to 120°C add to the egg white slowly and high speed. When the sugar reached 165°C add to the egg whites mixture. Then add the peels and nuts and vanilla. At the end add the melted cocoa butter and pour over a parchment paper and soft the surface. wait to cool. Then cut and dip in white and dark chocolate.



NOUGAT DE MONTELIMAR



MARBELED CHOCOLATE



CHOCOLATE RIBBON BY CHEF PAUL

## WEEK 6

### SUGAR ART

#### Sugar class

Mix the sugar and ISOMALT and water and bring them to boil very fast. We need Candy thermometer and check the temperature when it reaches 120°C it starts splashing and we can brush the sides with some water for not to cristalize. Grease the ring and put the foil around it. If we want to add the color if the color is gel color adding the color is when it is boiling but for air brush color not. Pour some of hot sugar in 165°C in the ring. And pour in some different part of Silpat and color them. We should use the cotton gloves and latex on top then start to knead the sugar. We should use the hot lamp to warm the sugar. For making the Rose make the center and add two petals then 3 and then 5 petals. To fix the peals together we use the torch and when it starts to boil cool it with hair dryer to stick together.

The petals should be thin in edges and thick in bottom. We can make the swan, apple and the bow.

#### Some information:

If we use the gel color we add when it is boiling but air brush evaporate the water inside but the gel color not.



APPLE SUGAR BY CHEF PAUL

## WEEK 7

Sugar art:

### SWAN

This week we made the swan with the sugar. Cut small ball of sugar with the gloves and make a hole inside of that then heat the peak of pomp and put inside the hole of sugar and tight the edge of sugar to the pomp. Then start to pomp the air inside and cool with the hair dryer at the same time. And pull the end of sugar to make the head and neck of swan. Held it in front of hair dryer to cool and cut the end of ball.

To make the wings of swan pull small amount of sugar under the lamp and cut with siscor and shape it with hand and cool in front of hair dryer.

### LEMON:

To make lemon add some sugar to the yellow color sugar and knead then make a hole and pomp and shape like baseball ball and cool.

### ORANGE:

To make an orange add sugar to orange color sugar and then pome it.



APPLE, ORANGE, APRICOT SUGAR



SWAN SUGAR



ROSE FLOWER SUGAR



RIBONS WITH SUGAR



FLOWERS SUGAR

## WEEK 8

### SHOW CASTING:

Mix 500 grams sugar, 500 grams ISOMALT and 400 grams water and boil up to 150°C and then add some white air brush color to the sugar and heat to 165°C then remove from heat and wait to not any bubbles and add 1-2 drops of another colors in right part of pot then pour inside of the ring which covered the bottom with the foil and wait to cool. We made some triangles or rectangles with the metal tools and pour the sugar and wait to cool. After cooling we can take off and we have a base and stick together the stand on top of the base.

### ROCK SUGAR:

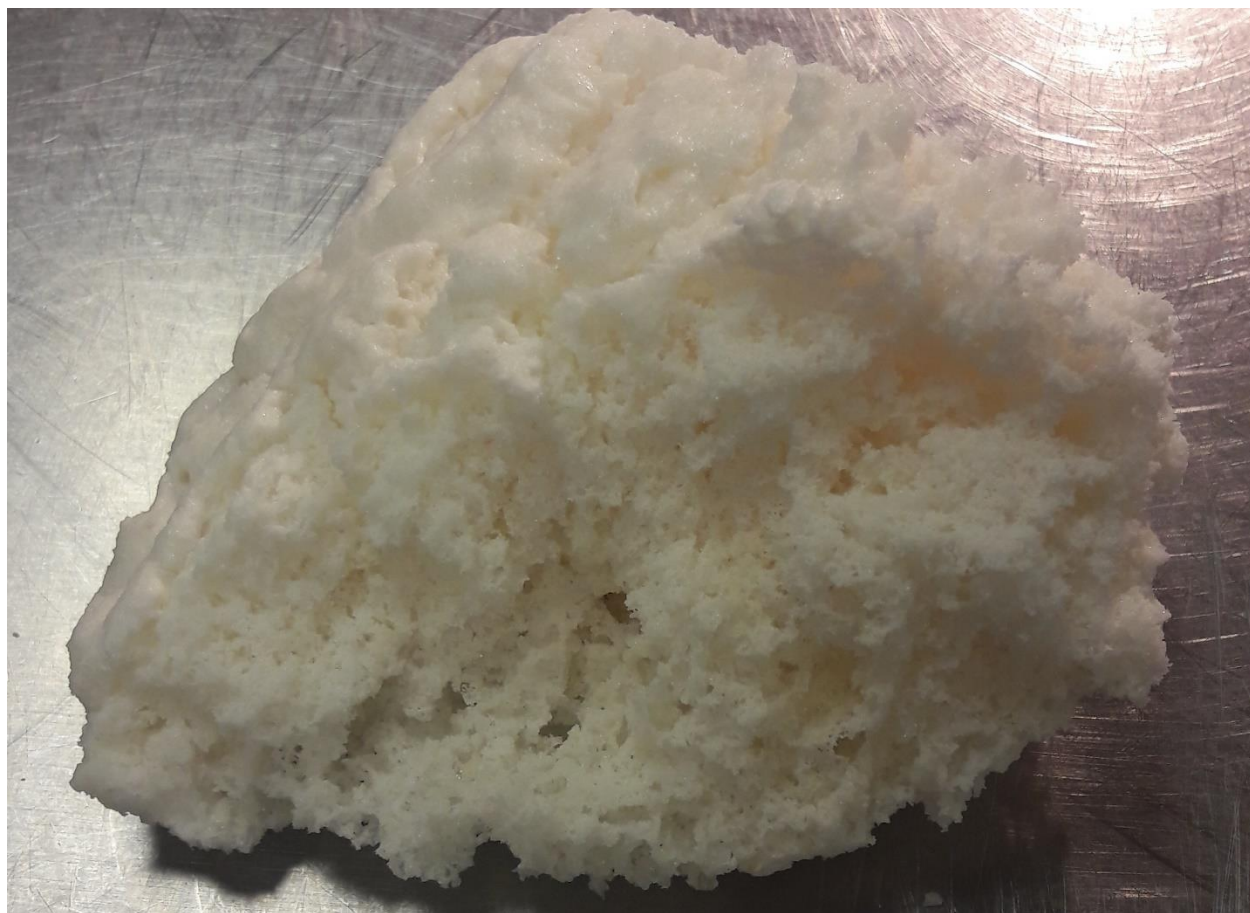
To make the rock sugar add 400 grams water to 1kilogram sugar and heat up to 140°C and then add some Royal icing to it to be cristalize and pour in grease bowl and it is puffed then put in the oven to dry for 5 minutes. Then we can cut and use for designing.

### ICE SUGAR:

Add 500 grams ISOMALT to 150 ml water and heat to 170°C. fix three same size rings together with the tape and fool them with the ice and put on top of cooling rack in the tray and put in the freezer. When the sugar is ready remove from heat and add the colors 1-2 drops of each and pour on top of ice. then heat the side s with the blue torch and remove from the rings. The shape is like coral and plant in ocean.



ICE SUGAR



ROCK SUGAR



ICE SUGAR, ROCK SUGAR AND FISH SUGAR

SHOW CASTING ART



WEEK 9

EXERSIZE WITH CHOCOLATE

JURNAL AND SUMMARY

**GJANDUSA CHOCOLATE:**

To make the GJANDUSA ganache add 200 grams of milk chocolate to 100 grams of hot cream and 50 grams glucose and then add the GJANDUSA 2tbsp and whip to make the Ganache and wrap and cool it.

To make the chocolate melt the milk chocolate and temper then grease the mold with the cocoa butter and add some color to decorate after setting add the tempered chocolate then fill with Ganache and cover with the tempered milk chocolate and cool and unmold.

If the molds are big the inside cover should be thicker so we can do two times to make sure it is thick enough.



DJANDUSA GANACHE CHOCOLATE



INSIDE OF DJANDUSA GANACHE CHOCOLATE

#### SUMMARY:

This course was very professional for me to make some chocolate and use sugar for making flower, fruit and swan to design any cake or dessert. It was a very nice time and experience to learn from chef PAUL MASSINCOUD who is very patient and kind to help us to learn better. I appreciate him from this course and a lot of his knowledge which is transferred to us.