

Gold Quintin™ & Curry



Weight	Ingredients
	Gold Quintin™ Curry Ganache
110 g	Cream, 35%
22 g	Glucose
210 g	CARMA® Couverture Gold Quintin™ 31%
15 g	Butter, soft
4 g	Curry powder
	Heat cream and glucose to 40° C. Pour over melted couverture (35° C). Add soft butter and curry powder, then homogenise well using a hand mixer. Leave to cool to 28° C.
	Preparation of the mould
400 g	CARMA® Couverture Gold Quintin™ 31%
	Pre-crystallise couverture to 31°C and cast peak moulds. Pipe in ganache and leave to crystallise. Then close with remaining couverture. Leave to crystallise before unmoulding. Place tablets shortly into the freezer. Mix crystallised Gold Quintin couverture and cocoa butter (ratio 1:1) and airbrush frozen tablet for a velvet (sand dunes) effect.
	Makes 10 peak tablets à 70 g
Item no.	CARMA® products
12101	CARMA® Couverture Gold Quintin™ 31%
62098	CARMA® Cocoa Butter 100%