

White Chocolate, Lemon and Vanilla Ganache

INGREDIENTS

350g good quality white chocolate
125g double cream
1 vanilla pod
zest of 1 lemon, grated
lemon oil
50g unsalted butter
pinch of citric acid

METHOD

Measure the cream into a heavy-based saucepan, then split the vanilla pod lengthways and scrape out the seeds, adding both to the cream. Grate the lemon zest directly into the pan (a lot of the flavour is in the oil and you want this to spray into the pan as you grate).

Bring the cream just to a simmer, remove from the heat, cover and allow to infuse for 30 minutes. Pass the cream through a fine sieve into a clean pan and make the weight back up to 125g with water.

Melt the chocolate. Warm the cream and add the butter. Emulsify the cream mix into the chocolate and add lemon oil, and little citric acid dissolved in a teaspoon of water to taste. Add the citric acid solution gradually; it doesn't want to be too sharp.

Warm the ganache to 45° either on a low power in the microwave or over a bain-marie, then place the bowl in cold water and stir until the mix reaches 28°. Pour into a cling-film-lined tray to set for 24 hours.

To finish the chocolates, spread a layer of melted chocolate over the top surface of the ganache, chill briefly to set and then invert onto a sheet of silicone paper, remove the tray and clingfilm and coat the second side. Once set use a warm dry knife to cut into squares ready for dipping in tempered white chocolate.