

## Vacherousse d'Argental Florentine-style Lollipops with Valrhona Equatoriale Noir 55% chocolate



## **Informations**

People: 4

Preparation: 20 min.

## Ingredients

- 30 g Vacherousse d'Argental
- 100 g Valrhona Equatoriale Noir 55% chocolate
- A few pistachios
- A few pecans
- A few pieces of candied orange peel
- 8 wooden cocktail sticks
- 1 kitchen thermometer
- 1 acetate sheet

## **Preparation steps**



- 1. Start by tempering the chocolate this is crucial if you want to have nice, shiny chocolate with a well-developed flavour. It's important you get the temperature right at each stage.
- 2. Pour the chocolate beans into a round-bottomed mixing bowl, transfer the bowl to a bain-marie and allow to melt over a low heat until it reaches a temperature of 45 to 50°C, at which point take the bowl out of the bain-marie and leave to cool until it reaches 27°C. Now return the bowl to the bain-marie and bring the temperature back up to 31 32°C. You must use a kitchen thermometer when tempering the chocolate.
- 3. Cut the cheese and candied orange peel into little pieces.
- 4. Pour chocolate onto sheet of acetate to make flat circles. Before they set, insert the cocktail sticks to make lollipop sticks then add the garnish: pecans, pieces of candied orange peel, pistachios and cheese.
- 5. Leave to chill and serve when chocolate has set hard.

? **Tip:** For this recipe, you can use any of Valrhona's dark chocolates with different percentages, or you could mix things up a bit and use white, milk and dark varieties.