

Cheese balls with Comté AOP Fort Saint Antoine and Valrhona Yuzu Chocolate



Informations

People : 4

Preparation : 30 min.

Ingredients

- 100 g Comté AOP Fort Saint Antoine
- 40 g Valrhona Caraïbe 66% chocolate
- 40 g Valrhona Inspiration Yuzu chocolate
- 1 yuzu lemon
- 2 sheets gold leaf
- 1 kitchen thermometer
- 1 Parisienne scoop
- Small Flexipan moulds

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, to suit the type of chocolate.
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 for the dark chocolate and 40 to 45°C for the yuzu chocolate. When the chocolate reaches the correct temperature, take the bowl out of the bain-marie and leave to cool until it reaches 27°C for the dark chocolate and 25-26°C for the yuzu chocolate, at which point return to the bain-marie and bring back up to 31 to 32°C for the dark chocolate and 29 to 30°C for the other chocolate. You must use a kitchen thermometer when tempering the chocolate.
3. Meanwhile, use a Parisienne scoop to make balls of Comté cheese. Pour the chocolate into the bottom of some small Flexipan moulds to make discs, then sprinkle some yuzu zest onto the molten chocolate and place a ball of gold-leaf decorated cheese into the centre of each disc.
4. Leave to chill and serve between your cheese course and dessert.

? **Tip:** You can make this recipe with any chocolate from the Valrhona range. Try using a different type of citrus fruit to suit your fancy.