

Ganache recipe with white chocolate and vanilla

Ingredients (for 500 g of ganache):

- 1 vanilla pod
- 100 ml + 180 ml of cream 35%
- 200 g of white chocolate

Instructions :

- Start by opening a vanilla pod in half. Scrape the seeds and place the seeds + the pod in a saucepan with 100 ml liquid cream. Heat, then let steep an hour away from the stovetop. The longer you let infuse, the more the ganache will taste like vanilla.
- Remove the clove from the pan and heat the cream again.
- Melt the white chocolate in a bain-marie or microwave.
- Pour the vanilla cream over the melted white chocolate, 3 times, mixing well between each addition. It is important here to mix with a spatula or a wooden spoon because we do not want to incorporate air. We want to create an emulsion, that is to say mix together two liquids that normally should not mix.
- Then add the 180 ml of cold liquid cream, twice.
- Apply the film wrap upon contact (by gluing the film with ganache) and place at least 2 hours in the refrigerator.

Do not hesitate to place your whip and the mixer in the refrigerator. The ganache will rise better if everything is cold.

- Then whip the ganache at medium speed (I put on 3) or slow for about 10 minutes. It takes time because we want to incorporate a maximum of air here.

TIP: If I missed my ganache, how so, and how can I fix it?

If your ganache becomes granulated, it is either:

- o because you whipped it too fast
- o because you whipped it too long
- o because it was not cold enough

You can fix it by melting it again and then putting it back in the fridge for 24 hours. You re-mount it by changing what was wrong, and it should work!

(Adapted from Il Était Une Fois La Pâtisserie's recipe entitled *ganache montée au chocolat blanc et vanille*)

Recipe of shortbread (*Sablé*) with toasted sesame

Ingredients:

- 200g of soft butter
- 150g of brown sugar
- 85g toasted sesame
- 20g of egg yolk
- 2 pinches of salt
- 300g of flour

Instructions :

- Toast sesames in a pan and grind them.
- Put all ingredients except flour in a bowl.
- Mix the ingredients to obtain an unctuous cream.
- Add the flour all at once.
- Mix just enough to incorporate the flour but no more. Bring the dough into a ball and place on a parchment paper. Flatten it slightly with the palm of your hand.
- Roll the cylindrical dough into the parchment paper so that it has a width of 4-5 cm.
- Let cool for at least 30 minutes.
- Preheat the oven to 180 ° C.
- Cut the dough roll into 1 cm thick slice.
- Put the shortbreads on a plate lined with parchment paper.
- Bake 18 minutes while watching the oven. Then cool on a baking sheet.

Instruction for mounting shortbread (*Sablé*) cookies sandwiches:

- Wait for the cookies to cool down
- Put the ganache in a piping bag
- Apply the ganache on the underside of a shortbread biscuit
- Style fruit if available
- Add another shortbread biscuit on top to create a "sandwich"
- Enjoy!

(Adapted from La Cuisine de Bernard recipe entitled *Sablés au Sésame Grillé*)