



CHOCOLATE
ACADEMY
NORTH AMERICA
CHICAGO & MONTREAL

RUBY

VOLUME ONE

ENCYCLOPEDIA

Part One

EXPLORE RUBY LIKE NEVER BEFORE

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MANIFESTO

With Ruby chocolate, Callebaut® changed the face of the industry by introducing a 4th type of chocolate. Ruby chocolate's new intensely fruity, tangy, and fresh flavor and natural color will inspire chefs' creations for years to come.

Today, the Chocolate Academy™ North America chef team invites you to dive even deeper into the possibilities offered by this chocolate with the Ruby Encyclopedia. Built like a handbook, it showcases unlimited combinations of flavors, textures and colors, allowing chefs to explore a new palette of applications never seen before.

We look forward to experiencing your new Ruby creations.



The Chocolate Academy North America







ALL ABOUT RUBY CHOCOLATE

What is Ruby chocolate?

After dark, milk and white chocolate, Ruby is the most extraordinary chocolate discovery in 80 years. This 4th type of chocolate surprises with a completely new chocolate taste and color – purely natural from the Ruby cocoa bean – without adding any colorants or fruit flavorings.

Ruby chocolate features the same ingredients as milk chocolate: cocoa liquor, milk powder, cocoa butter, sugar and vanilla. The result is an intense fruitiness with fresh sour notes.



Where do the Ruby chocolate taste and color come from?

Callebaut®'s chocolate makers found out that unique components, naturally present in cocoa beans, yield chocolate with an exceptional red-pink color and fruity taste.

Everything pointed towards the precursors in a specific type of bean: the Ruby cocoa bean. Identifying the Ruby cocoa beans – which hold plenty of these precursors – and finding the best way to process the beans during chocolate making has taken years of research in collaboration with the Jacobs University in Germany.

After more than a decade, Callebaut®'s chocolate makers and cocoa experts cracked it and finetuned the selection and processing of the right cocoa beans. With Ruby chocolate RB1, Callebaut® composed the first Ruby couverture chocolate dedicated to chefs.

Where are the Ruby cocoa beans grown?

They're grown in the traditional cocoa growing countries of Brazil, Ecuador and Ivory Coast. Neither genus nor origin determine the qualification for a cocoa bean to be a Ruby bean. It's the inside of the beans that counts. The natural occurrence of the sought-after precursors determines whether a cocoa bean will yield the typical Ruby chocolate color and taste during processing. Exactly those beans are selected to make Ruby chocolate.

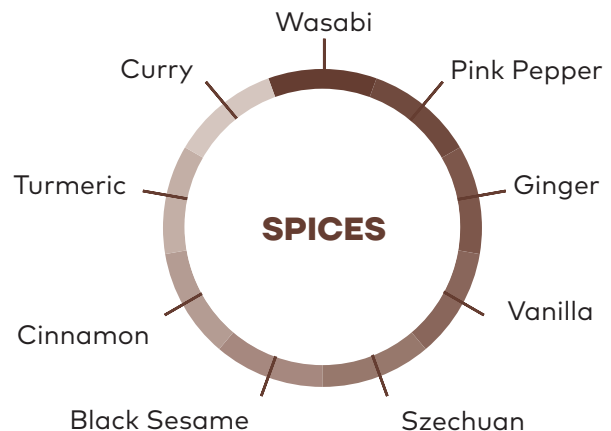


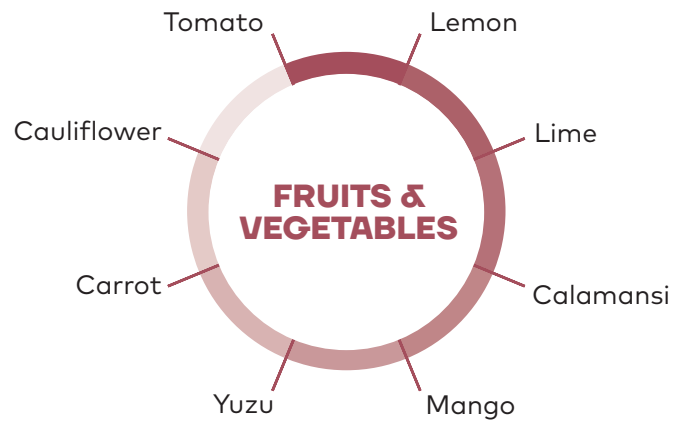
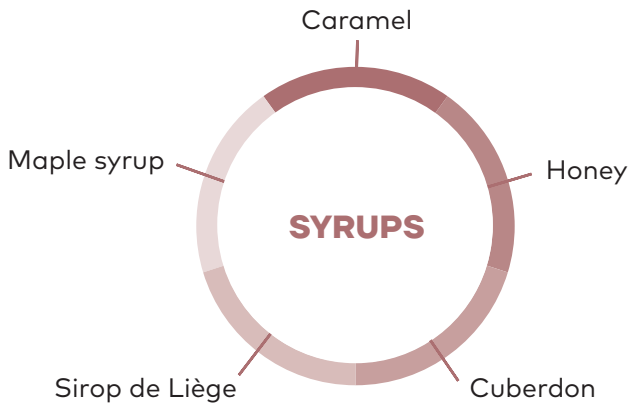
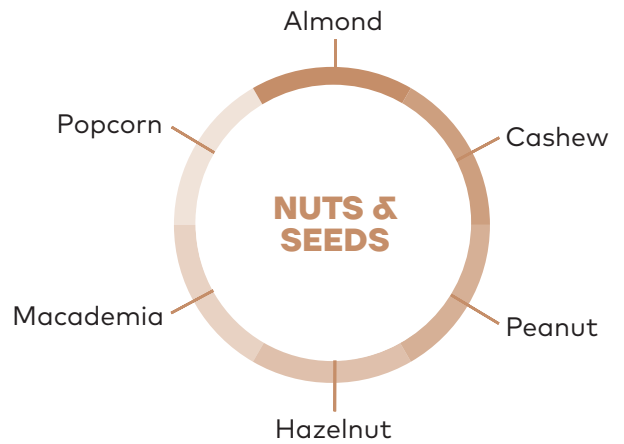
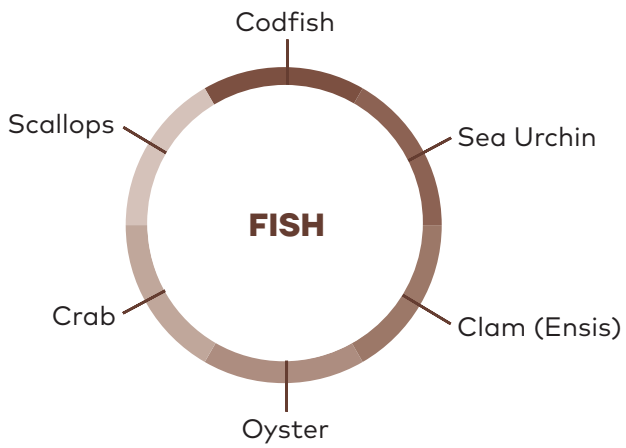
WHICH FLAVORS WORK WITH RUBY CHOCOLATE?

Very different from any other chocolate in the world, Ruby chocolate has a fruity, berry-like taste with typical fresh, sour notes. The taste itself comes from the cocoa beans selected to make this chocolate type. Delicate processing of the beans preserves the typical sour flavors.

Ruby chocolate is an exceptional chocolate for guests and customers to taste and enjoy as such in a variety of applications.

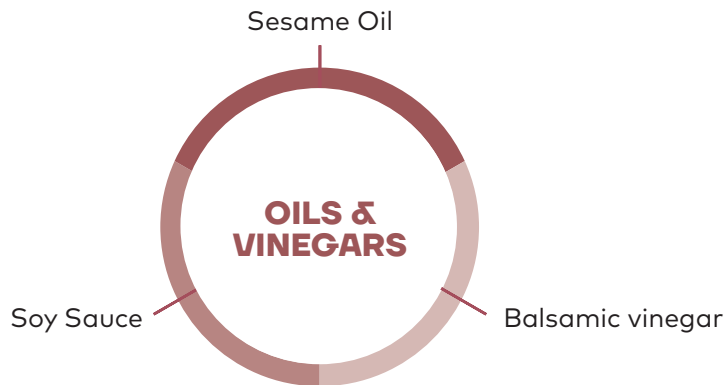
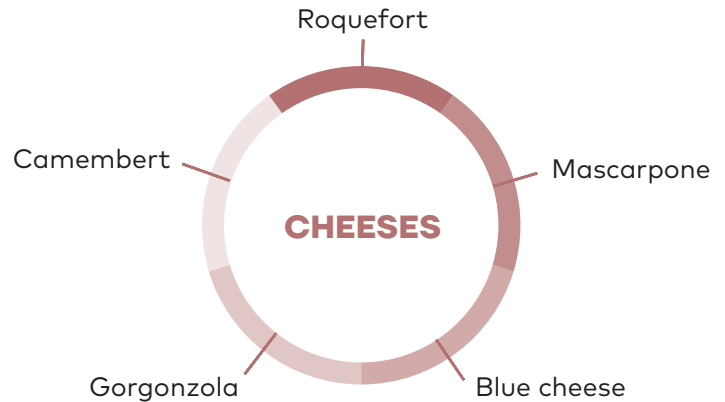
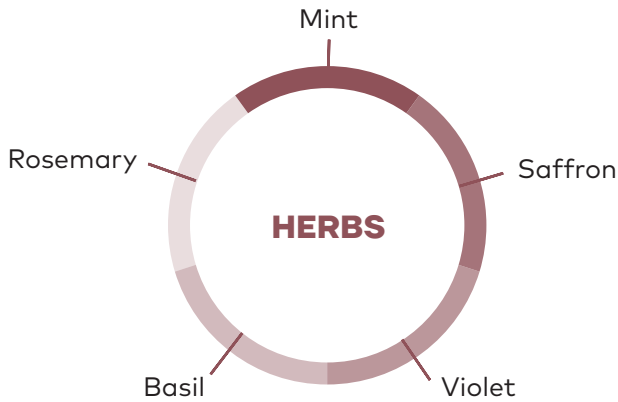
Because of its unique and different taste profile, Ruby chocolate opens up to completely new pairings. Exactly this makes Ruby chocolate an exceptional chocolate that appeals to a new audience of centennials and millennials. They're eager to explore new sensations and love the high Instagram-appeal of Ruby chocolate.





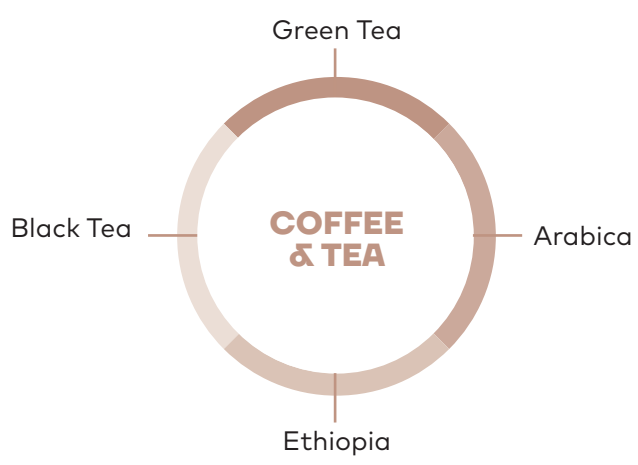
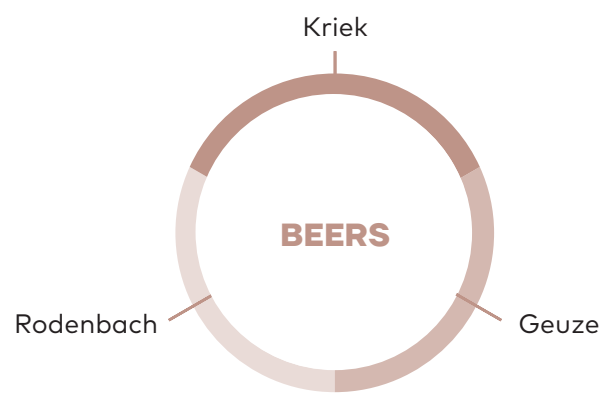
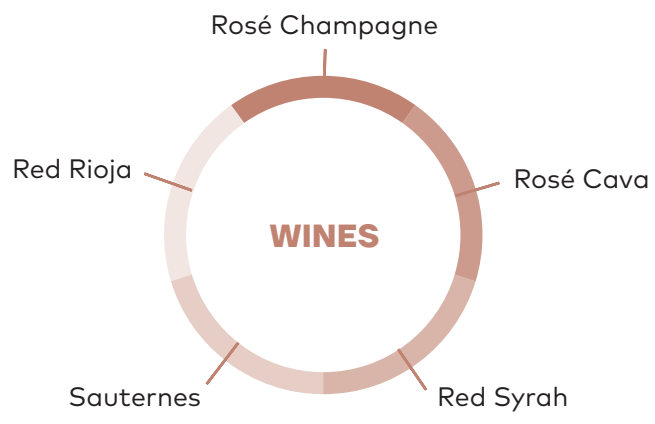


WHICH FLAVORS WORK WITH RUBY CHOCOLATE?





BEVERAGES



HOW TO WORK AND CREATE WITH RUBY CHOCOLATE?

HOW TO MELT RUBY CHOCOLATE?

At a temperature

BETWEEN 40 AND 45°C.

Use a melter or a bain-marie.

HOW TO COOL RUBY CHOCOLATE?

MOLDED PRODUCTS:

Cool at a temperature that is

AROUND 10°C

lower than the working area

ABOUT 8-12°C

ENROBED ITEMS:

Keep cool at
a temperature of

14-18°C

HOW TO STORE RUBY CHOCOLATE?

Free from light.

IN A CLEAN DRY SPACE

(relative humidity of max. 70%), free from odors

At a constant temperature between

12-20°C (53-68°F)

PLAYING WITH THE pH

The Ruby chocolate has a pH of **5.4**

When you add water content to Ruby chocolate, check the pH. The ingredients neutralize the pH of the chocolate to bring the pH values up which affects the color.

Adjust your pH to be as close as possible to **4** with the addition of acids (purees, juices, citric acid) if you want to recover the color.

HOW TO TEMPER RUBY CHOCOLATE

Tempering chocolate is pre-crystallizing the cocoa butter in chocolate. It ensures the chocolate will become hard and shiny during cooling. Good tempering also guarantees molded chocolate products can be easily removed from the molds after cooling.

Using Ruby chocolate in a tempering machine for a few days does not affect its taste or color. Ensure continuous movement (stirring) to avoid separation. When keeping Ruby chocolate in liquid condition, it is mandatory to maintain a processing temperature between **40-50°C (104-122°F)**.

CLASSIC TEMPERATURE WITH RUBY CALLEBAUT® CALLETS™

1. Melt the chocolate at 40-45°C.
2. Add 15-20% callets™ and stir.
3. Allow the chocolate to cool to 30-32°C.
4. Chocolate is ready to process.

WHEEL-TYPE TEMPERING MACHINE

1. Melt the chocolate in the wheel machine at 40-45°C.
2. Once melted, lower the thermostat to 30°C.
3. Add 15% to 20% of callets™. The machine mixes the callets™ – and their crystals – into the melted chocolate.
4. Chocolate is ready to process.

TEMPERING IN THE MICROWAVE

1. Pour callets™ in a bowl.
2. Melt in the microwave.
3. Take the callets™ out of the microwave every 15 to 20 seconds and stir well to ensure they do not scorch.
4. Repeat until all callets™ have almost melted. Only some small pieces should still be visible.
5. Remove from the heat and stir well until the last pieces have melted and the chocolate has slightly thickened.
6. Chocolate is ready to process.

TEMPERING ON A COOL (MARBLE) WORK SURFACE

1. Melt the chocolate at 40-45°C.
2. Pour 2/3 of the chocolate on the marble.
3. Move continually.
4. Continue until the chocolate thickens.
5. Add back again to the rest of the melted chocolate.
6. Stir well. Chocolate is ready to process.

TEMPERING THE CHOCOLATE IS VERY SIMPLE, THANKS TO MYCRYO® COCOA BUTTER

1. Melt the chocolate at 40-45°C (in microwave or bain-marie).
2. Allow the chocolate to cool at room temperature to: 33-34°C.
3. Add 1% of Mycryo® cocoa butter, or 10 g for 1 kg of chocolate.
4. Mix well. Chocolate is ready to process.

CONFECTION BASICS: TEMPERING, MAKING SHELLS, TIPS & TRICKS FOR CONFECTION



MAKING SHELLS

A molded bonbon is characterised by the fact that it has an outer shell in chocolate that is made by pouring pre-crystallized chocolate into a mold and leaving it to harden. Once the shell has hardened, a filling is piped into the mold and the bonbon is closed with a layer of tempered chocolate.

A wide range of fillings are suitable for molded bonbons, as long as they are easily pourable. What is essential is that you need to be able to fill the interior completely without leaving behind air bubbles. For this you need a soft, runny filling.

EQUIPMENT

- Molds
- Piping bags
- Melting tank or wheel-type tempering machine
- Small palette knife
- Triangular palette knife
- Paper

FOR THE FILLING

- Ganache, praline or the filling of your choice
- Piping bag with smooth piping tip
- Small palette knife

REQUIREMENTS

Make sure that the molds are at room temperature and heat them up slightly with a hot air blower. Make sure the molds are no warmer than the tempered chocolate.

MAKING SHELLS

STEP BY STEP

1. Fill the mold with pre-crystallised chocolate. Hold the mold at a slight angle. Use the small palette knife to scrape the excess chocolate from the top and the bottom edge of the mold.
2. Run the molds firmly over the surface of the marble or the work surface in order to shake out any air bubbles in the chocolate.
3. Pour the excess chocolate out of the mold and make sure that all the corners and edges in the mold are covered with chocolate.
4. Remove the remaining chocolate from the top and the edges of the mold using the small palette knife.
5. Leave the mold to drip onto the paper for 5 minutes (until the dripping chocolate begins to solidify). Scrape the chocolate remains off the top of the mold and leave it to harden for ten minutes in the fridge (10°C). The molds are now ready to fill with a ganache, or another filling.
6. Fill the molds with a ganache, praline or the filling of your choice. For this you should preferably use a piping bag with a smooth piping tip. Fill them up to two millimeters from the edge. Otherwise it will be impossible to close the molds. Make sure that the filling is not too warm (max 25°C). Once filled, leave the filling to solidify.
7. Close the bonbons: Heat up the mold briefly with a hot airgun, put the chocolate on half of the bonbons, and scrape off the rest. Just make sure that the mold stays horizontal while scraping, otherwise you will have air bubbles.
8. Once the bonbons are set, tap the molds gently out onto a sheet of paper or a stainless steel plate. If necessary, you can tap the mold lightly with the back of the palette knife in order to loosen the bonbons.

PRO TIP

1. Wear gloves when removing the bonbons from the mold in order to avoid fingerprints. Remove the bonbons preferably onto a clean surface in order to avoid attracting dust and chocolate debris.
2. When bonbons are taken out of the mold they remain static for a little while.



SIMPLE TRICKS

PROBLEM: DIFFICULT TO REMOVE FROM MOLD

CAUSE:

- Poorly tempered chocolate couverture.
- Cooling temperature too high.
- Layer of chocolate couverture too thin.
- Mold not cleaned sufficiently.

SOLUTION:

- Crystallising the chocolate couverture properly.
- Good tempering is easy with callets™.
- Once molded, the mold temperature should be between 14-16°C for easy unmolding.
- Use a less fluid chocolate couverture for bigger molded figures.

PROBLEM: WHITE OR GREY COLORATION

CAUSE:

- Too slow cooling of chocolate couverture.
- Poorly tempered chocolate couverture.
- "Over-crystallized" chocolate couverture.
- Mold too cold when chocolate couverture retracts.

SOLUTION:

- Cooling should occur at a temperature approx. 10°C lower than the ambient temperature.
- Good tempering is easy with callets™.
- Melt the excess crystals by increasing the temperature gradually by 0.5°C.
- Mold temperature should be 20 to 24°C before unmolding.

PROBLEM: CRACKS IN MOLDED PRODUCT

CAUSE:

- Refrigerator too cold.
- Layer too thin and cooling too fast.

SOLUTION:

- Mold temperature should be 14-16°C before unmolding.
- Use a chocolate that has the right viscosity for the mold (for small mold, use a fluid chocolate and for large mold use a less fluid chocolate).

PROBLEM: DULL STAINS ON MOLDED PRODUCTS

CAUSE:

- "Over-crystallised" chocolate.
- Refrigerator too cold (ideal temperature is between 14-16°C).
- Molds too cold.
- Molds not cleaned sufficiently.

SOLUTION:

- Melt the excess crystals by increasing the temperature gradually by 0.5°C.
- Mold temperature should be 20 to 24°C before unmolding.
- Clean molds!

PROBLEM: THICKENING OF COUVERTURE WHILE WORKING

CAUSE:

- Excessive crystallisation of chocolate couverture.

SOLUTION:

- Increase the temperature gradually by 0.5°C. Do not add cocoa butter.

PROBLEM: MOLDED PRODUCTS ARE NOT GLOSSY

CAUSE:

- Chocolate couverture too cold when filling the molds.
- Workshop or refrigerator too cold.

SOLUTION:

- Chocolate temperature during the filling of the molds should be around 20°C.
- Ambient temperature should ideally be 18° to 22°C.
- Follow the advised temperature for tempering.

PROBLEM: FINGERPRINTS ON FINISHED PRODUCT

CAUSE:

- Product touched with wet or warm fingers.

SOLUTION:

- Do not touch the product with wet or warm fingers. If necessary, gloves should be worn.

PROBLEM: DIRTY MOLDS

CAUSE:


- Fingerprints inside the mold.
- Molds contaminated by fillings.
- Dull stains in the mold.
- Poorly tempered chocolate used.
- Molds not pre-heated.

SOLUTION:

- Clean molds using warm water and a very mild detergent. Use a very soft cloth, a sponge or brush in order to avoid scratching the inside of the molds. Rinse with warm water and remove remaining water with a dry cloth. Once rinsed, you can also use a compressed air gun to dry your mold.
- Good tempering is easy with callets™.
- Molds should ideally have a temperature of 20°C (preheat a little).



• MARSHMALLOWS

A close-up photograph showing a hand holding a curved chocolate bar against a red tray. The tray is made of several horizontal sections. The background is a light-colored, possibly marble, surface. The lighting is soft, highlighting the texture of the chocolate and the skin of the hand.

- Do not touch the product with wet or warm fingers

II. RUBY GANACHES



II. RUBY GANACHES

PLAIN RUBY GANACHE

This is a unflavored Ruby ganache, using dairy as a base

Format: Molded

Color & Flavor preservation: AW 0.89, up to 4 weeks

Tips & Tricks: For brighter color add up to 1.5% of Citric Acid Solution of total weight

pH level: 5,1

Difficulty level: Medium

INGREDIENTS	GRAMS	%
Milk	110g	21,87%
Cream 35%	50g	9,94%
Dextrose	15g	2,98%
Sorbitol	25g	4,97%
Trimoline	15g	2,98%
Ruby	250g	49,70%
Cocoa butter	20g	3,98%
Fleur de sel	1g	0,20%
Butter	17g	3,38%
TOTAL	503g	100%

PROCEDURE

1. Boil the milk, cream, dextrose, sorbitol and trimoline
2. Cool to 70°C
3. Pour over the Ruby chocolate, cocoa butter and fleur de sel, allow heat to transfer before burr mixing
4. Burr mix, add the butter and create an emulsion
5. Once everything is burr mixed together, transfer to a piping bag to cool
6. Bring ganache to 29°C before piping into shells
7. Allow ganache to crystallize before closing shells



II. RUBY GANACHES

YOGURT RUBY GANACHE

Yogurt Ruby ganache flavored with Strawberry powder

Format: Molded

Color & Flavor preservation: AW 0.89, up to 4 weeks

Tips & Tricks: Using Yogurt as an acid component and Strawberry powder to enhance the color and taste

pH level: 4,8

Difficulty level:  Medium

INGREDIENTS	GRAMS	%
Cream 35%	187,5g	18,99%
Sorbitol	62,5g	6,33%
Trimoline	23,4g	2,37%
Soy lecithin	3,1g	0,31%
Sheep yogurt	156,3g	15,83%
Ruby	546,9g	55,38%
Strawberry powder	7,8g	0,79%
TOTAL	987,5g	100%

PROCEDURE

1. Boil the cream, sorbitol, trimoline and strawberry powder and cool to 70°C
2. Strain the mixture over the Ruby chocolate and soy lecithin
3. Allow heat to transfer before burr mixing
4. Begin to burr mix while adding in the sheep yogurt
5. Once everything is well emulsified transfer to piping bag to cool
6. Allow ganache to cool to 29°C

II. RUBY GANACHES

VANILLA RUBY GANACHE

Dairy base Vanilla Ruby ganache colored
with beet root powder

Format: Molded

Color & Flavor preservation: AW 0.89, up to 4 weeks

Tips & Tricks: Using beet root powder
as a natural coloring

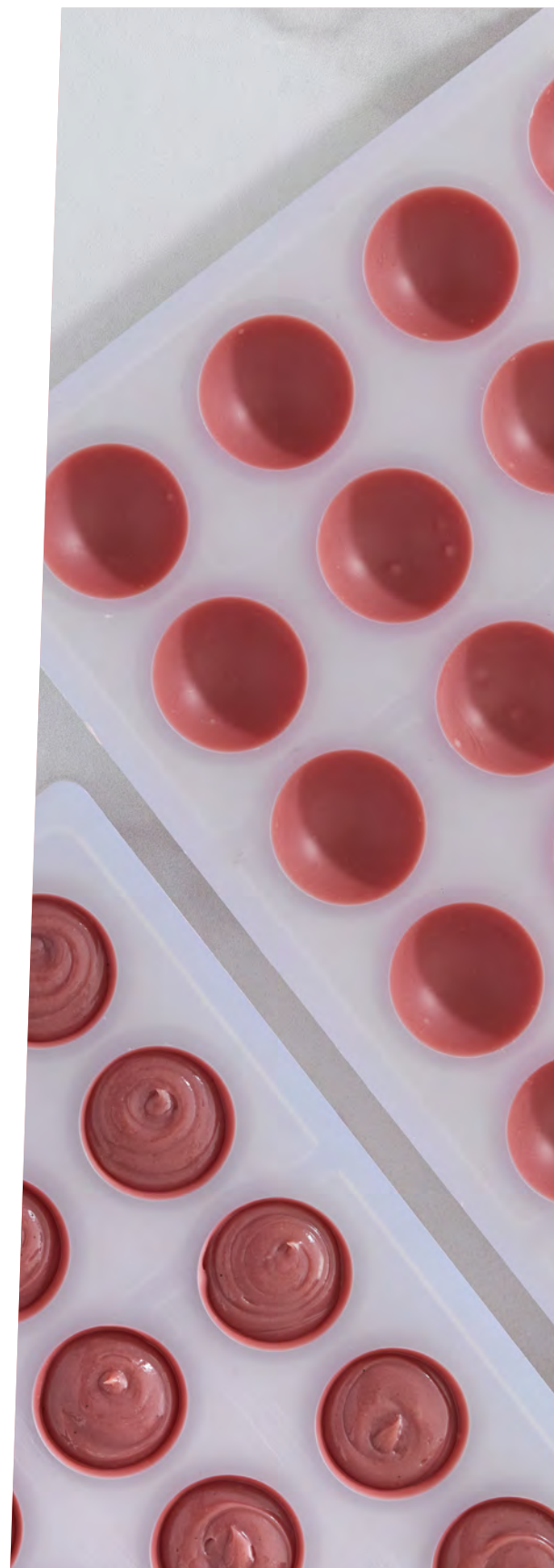
pH level: 4,9

Difficulty level: Medium

INGREDIENTS	GRAMS	%
Cream 35%	335g	30,10%
Trimoline	75g	6,74%
Vanilla beans	2g	0,18%
Beet root powder	5g	0,45%
Butter	84g	7,55%
Ruby	612g	54,99%
TOTAL	1113 g	100%

PROCEDURE

1. Boil the cream, trimoline, vanilla bean, and beet root powder, then cool to 70°C
2. Strain the mixture over the Ruby chocolate
3. Burr mix, add in the butter and create an emulsion
4. Once everything is well emulsified, transfer to piping bag to cool
5. Cool ganache to 29°C before piping into shells
6. Allow to crystallize before closing the shells



II. RUBY GANACHES

VANILLA GANACHE WITH CITRIC ACID



II. RUBY GANACHES

VANILLA GANACHE WITH CITRIC ACID

Dairy base Vanilla ganache with the addition of citric acid to enhance the color

Format: Framed

Color & Flavor preservation: AW 0.89, up to 4 weeks

Tips & Tricks: Adding the citric acid will not alter your flavor but will enhance your color

pH level: 4,66

Difficulty level: Medium



INGREDIENTS	GRAMS	%
Cream 35%	335g	29,99%
Trimoline	75g	6,71%
Vanilla beans	2g	0,18%
Citric acid solution	9g	0,81%
Butter	84g	7,52%
Ruby	612g	54,79%
TOTAL	1117g	100%

PROCEDURE

1. Boil the cream, trimoline, and vanilla bean then cool to 70°C
2. Pour the mixture over the Ruby chocolate
3. Begin to burr mix while adding butter and citric acid
4. Once everything is emulsified cast into prep frame
5. Allow to crystallize before cutting and enrobing

II. RUBY GANACHES

VANILLA GANACHE WITH CITRIC ACID X2

Dairy base Vanilla ganache with the addition of citric acid to enhance the color

Format: Framed

Color & Flavor preservation: AW 0.89, up to 4 weeks

Tips & Tricks: Adding the citric acid will not alter your flavor but will enhance your color
This is the same recipe as before with 2 times the amount of acid

pH level: 4,03

Difficulty level:  Medium

INGREDIENTS	GRAMS	%
Cream 35%	335g	29,75%
Trimoline	75g	6,66%
Vanilla beans	2g	0,18%
Citric acid solution	18g	1,60%
Butter	84g	7,46%
Ruby	612g	54,35%
TOTAL	1126g	100%

PROCEDURE

1. Boil the cream, trimoline and vanilla to a simmer, then cool to 70°C
2. Pour over the Ruby chocolate and let sit a moment before burr mixing
3. Begin to burr mix and add in the butter and citric acid
4. Once an emulsion has been created, cast into prepped frame
5. Allow to crystallize before cutting and enrobing

II. RUBY GANACHES

RUBY GINGER GANACHE

Almond milk based ganache flavored with ginger

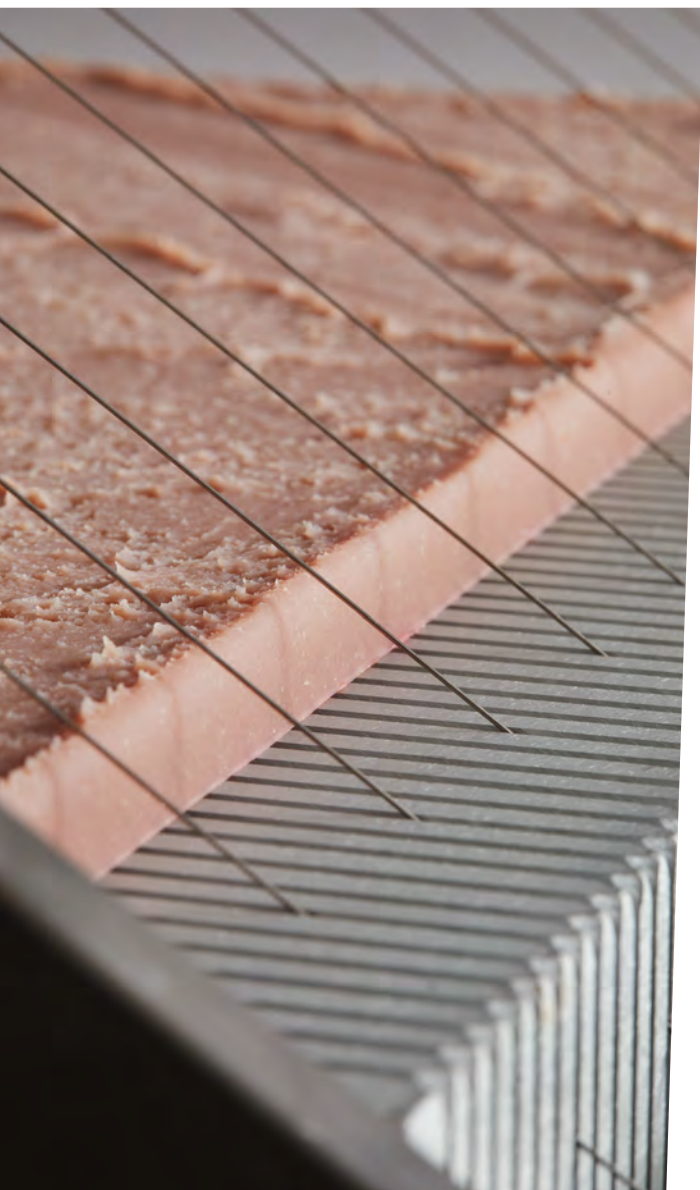
Format: Framed

Color & Flavor preservation: AW 0.89, up to 4 weeks

Tips & Tricks: An alternative to dairy with the usage of almond milk, paired with ginger to compliment the Ruby chocolate

pH level: 5,4

Difficulty level: Medium



INGREDIENTS	GRAMS	%
Almond milk	200g	20,66%
Sorbitol	68g	7,02%
Dextrose	42g	4,34%
Glucose DE60	56g	5,79%
Butter	36g	3,72%
Ruby	562g	58,06%
Ginger	4g	0,41%
TOTAL	968g	100%

PROCEDURE

1. Boil the almond milk, sorbitol, dextrose, glucose, and grated ginger
2. Cool to 70°C and strain over the Ruby chocolate
3. Add in the butter and create an emulsion
4. Once everything is emulsified, cast into prep frame
5. Allow to crystallize before cutting and enrobing

II. RUBY GANACHES

RASPBERRY GANACHE (NO ACID)

Ganache puree and dairy base

Format: Framed

Color & Flavor preservation: AW 0.89, up to 4 weeks

Tips & Tricks: The addition of puree not only brings flavor but bright red color

pH level: 4,7

Difficulty level:  Medium

INGREDIENTS	GRAMS	%
Raspberry puree	270g	25,35%
Sorbitol	25g	2,35%
Cream 35%	25g	2,35%
Ruby	675g	63,38%
Butter	70g	6,57%
TOTAL	1065g	100%

PROCEDURE

1. Boil the puree, sorbitol, and cream, cool to 70°C
2. Pour over the Ruby chocolate and let sit for a minute
3. Begin to burr mix, add in butter
4. Once emulsified, cast into prepped frame
5. Allow to crystallize before cutting and enrobing

II. RUBY GANACHES

RASPBERRY GANACHE (ACID)

Ganache made with puree, dairy and addition of acid

Format: Framed

Color & Flavor preservation: AW 0.89, up to 4 weeks

Tips & Tricks: The addition of acid to the prior recipe to enhance the color and brighten the flavor by reducing the PH

pH level: 4,3

Difficulty level: Medium

INGREDIENTS	GRAMS	%
Raspberry puree	270g	25,16%
Sorbitol	25g	2,33%
Cream 35%	25g	2,33%
Ruby	675g	62,91%
Butter	70g	6,52%
Citric acid solution	8g	0,75%
TOTAL	1073g	100%

PROCEDURE

1. Boil the puree, sorbitol, and cream, cool to 70°C
2. Pour over the Ruby chocolate and let sit for a minute
3. Begin to burr mix, add in butter and citric acid
4. Once emulsified, cast into prepped frame
5. Allow to crystallize before cutting and enrobing





● **RASPBERRY GANACHE**
cast into prepped frame



II. RUBY GANACHES

RUBY ROSE LYCHEE GANACHE (NO ACID)

Puree based ganache

Format: Molded

Color & Flavor preservation: AW 0.82, up to 8 weeks

Tips & Tricks: Using puree as a base to remain true to the flavor

pH level: 4,61

Difficulty level: Medium

INGREDIENTS	GRAMS	%
Raspberry puree	80g	19,61%
Glucose DE 40	40g	9,80%
Trimoline	25g	6,13%
Dextrose	30g	7,35%
Ruby	225g	55,15%
Rose oil (drops)	5g	1,23%
Lychee oil (drops)	3g	0,74%
TOTAL	408g	100%

PROCEDURE

1. Boil the raspberry puree, glucose, trimoline, dextrose
2. Cool to 70°C, pour over the chocolate and oils
3. Allow heat to transfer and begin to melt the chocolate before burr mixing
4. Create an emulsion using the burr mix, transfer to piping bag
5. Allow ganache to cool to 29°C before filling the shells
6. Leave ganache to crystallize before closing the shells

II. RUBY GANACHES

RUBY ROSE LYCHEE GANACHE (ACID)

Ruby Rose Lychee Ganache with Acid

Format: Molded

Color & Flavor preservation: AW 0.82, up to 8 weeks

Tips & Tricks: Using puree as a base to remain true to the flavor, adding acid to brighten the color

pH level: 4,03

Difficulty level: Medium



INGREDIENTS	GRAMS	%
Raspberry puree	80g	19,46%
Citric acid	3g	0,73%
Glucose DE 40	40g	9,73%
Trimoline	25g	6,08%
Dextrose	30g	7,30%
Ruby	225g	54,74%
Rose oil (drops)	5g	1,22%
Lychee oil (drops)	3g	0,73%
TOTAL	411g	100%

PROCEDURE

1. Boil the puree, glucose, trimoline, and dextrose
2. Cool to 70°C and pour over the Ruby chocolate and oils
3. Burr mix to create an emulsion
4. Transfer to piping bag to cool ganache
5. Cool ganache to 29°C before piping into shells
6. Allow to crystallize before closing the shells



II. RUBY GANACHES

YUZU RUBY GANACHE

Citrus puree base ganache

Format: Framed

Color & Flavor preservation: AW 0.87 up to 5 weeks

Tips & Tricks: Using a citrus ganache helps reduce the pH level close to that of Ruby chocolate

pH level: 3,86

Difficulty level: Medium

INGREDIENTS

INGREDIENTS	GRAMS	%
Yuzu puree	87,5g	19,66%
Glucose DE 40	17,5g	3,93%
Trimoline	27,5g	6,18%
Salt	0,5g	0,11%
Ruby	300g	67,42%
Cocoa butter	12g	2,70%
TOTAL	445g	100%

PROCEDURE

1. Boil the puree, glucose and trimoline
2. Cool to 70°C and pour over the salt, Ruby chocolate and cocoa butter
3. Allow heat to transfer before bur mixing
4. Burr mix to create an emulsion
5. Once emulsified, cast into prepped frame
6. Allow ganache to crystallize before cutting and enrobing

II. RUBY GANACHES

HIBISCUS RUBY GANACHE

Water base infusion ganache

Format: Framed

Color & Flavor preservation: AW 0.89 up to 4 weeks

Tips & Tricks: Hibiscus tea infusion not only brings flavor that pairs well with Ruby chocolate but gives a bright purple color

pH level: 4,3

Difficulty level: Medium



INGREDIENTS	GRAMS	%
Water	250g	
Hibiscus	30g	
Infusion	123g	26,28%
Sorbitol	38g	8,12%
Dextrose	23g	4,91%
Glucose DE40	6g	1,28%
Ruby	263g	56,20%
Butter	15g	3,21%
TOTAL	468g	100%

PROCEDURE

1. Bring the water to a boil and pour over tea leaves
2. Infuse the tea for 7 minutes
3. Strain the tea and rescale infusion
4. Add the sorbitol, dextrose, and glucose to the infusion
5. Heat mixture to 70°C and ensure all sugar is dissolved
6. Pour over the Ruby chocolate and allow heat to transfer before emulsifying
7. Begin to burr mix, add the butter and create emulsion
8. Once emulsified, cast into prepped frame
9. Allow ganache to crystallize before cutting and enrobing