



Choco Orange Ganache
RECIPE

Choco Orange Ganache



<?xml version="1.0"?>

TIME

you can't rush art

INGREDIENTS

13 items

MAKES

6 servings

Serving of SKITTLES Desserts, each melted and reformed at a different temperature and dipped in a layer of coloured chocolate and cocoa butter.

SHARE

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)

- [Print \(opens in same window\)](#)

INGREDIENTS

- Parfait:
- 250ML shop bought Custard
- 50ML Milk
- 200G White Chocolate
- 50G Choco Orange SKITTLES
- Liquid Centre:
- 50G Choco Orange SKITTLES
- 70ML Water
- Agar Agar
- Chocolate Marquise Base:
- 150G 64% Chocolate
- 70G Salted Butter
- 70 G Caster Sugar
- 3 TBSPN Cocoa Powder
- 3 Egg Yolks
- 200ML Double Cream

PRODUCTS USED



SKITTLES Desserts

[SEE DETAILS](#)

[WHERE TO BUY](#)

METHOD FOR THE PARFAIT:

1. 1.
Over heat, dissolve SKITTLES into milk, but do not boil.
2. 2.
Allow to cool.
3. 3.
Whip cream to soft peaks.
4. 4.
Stir SKITTLES liquid into custard and fold whipped cream into it.
5. 5.
Pipe into moulds and place in the freezer.

METHOD FOR LIQUID CENTER:

1. 1.
Bring water to boil, stir in SKITTLES and dissolve. Add a little agar agar until the mixture becomes as thick as a soup.
2. 2.

Set aside to chill.

METHOD FOR THE MARQUISE:

1. Melt the chocolate over a saucer.
2. Whisk the butter and half the sugar together until the colour changes to white, then add the cocoa powder.
3. Whip the cream to a soft peak.
4. In another bowl, whisk the yolks and remaining sugar until light and creamy.
5. Pour the melted chocolate into the butter mix, slowly.
6. Add the egg mixture, and finally fold through the whipped cream.
7. Once completely amalgamated, put into the same size moulds as the parfait and set in the fridge.

TO ASSEMBLE:

1. Cut a hold through the middle of the parfait and the marquise to make a sauce well.
2. Squirt in the cold sauce and top with a shard of chocolate. I've (Michael O'Hare) sprayed mine silver, but you could do anything you want.

NUTRITION:

Less than 250 Calories per serving

More Recipes Like This



[Watermelon Tartare](#)

Cooking time

time varies

Ingredients

7 items

[SEE DETAILS](#)



Sweet & Smoky Strawberries

Cooking time

shrugs

Ingredients

10 items

[SEE DETAILS](#)



Rainbow Alchemy

Cooking time

3 minutes! lol

Ingredients

6 items

[SEE DETAILS](#)

Source URL: <https://www.skittles.co.uk/recipes/choco-orange-ganache>