

SUCRO EMUL Recipes

An original École Valrhona recipe



Ephemeral Chocolate Foam

375 g Water

185 g GUANAJA 70% COUVERTURE

2.5 g SOSA Sucro Emul

Heat the water to 105°F (40°C) and combine with the chocolate to form an emulsion. Add the Sucro Emul and mix using an immersion blender.

Use a foam kit machine to help you make a foam.

Use the foam as soon as it has the texture you want, or freeze it so it is set and stable.

Tip: The more sugar a foam contains, the bigger its air bubbles.

Foams are more stable when they are made using Sucro Emul instead of lecithin powder.