

PURE XANTHAN GUM Recipes

An original École Valrhona recipe



Water-Based Illanka 63% Chocolate Sauce

- 125 g** Water
- 40 g** Glucose DE 38/40
- 110 g** ILLANKA 63% COUVERTURE
- 0.5 g** SOSA Pure Xanthan Gum

Bring the water and glucose to the boil. Combine a small quantity of hot syrup with the melted chocolate and start to make an emulsion.

Incorporate the Pure Xanthan Gum and mix using an immersion blender until a perfect emulsion forms.

Finish off by adding the rest of the very hot liquid.

Mix again.

Tip: This sauce is made in the same way as a ganache. It is important to emulsify it this way so that it does not run on the plate it is decorating and keeps its glossy finish, rather than turning into a dull "skin".

To make it lighter and, most importantly, avoid any separation, the sauce should be reheated to 70-75°F (20-25°C).

It should have an elastic consistency so that your decorations lose none of their stability during table service.

PURE XANTHAN GUM Recipes

An original École Valrhona recipe



Dulcey & Coffee Sauce

- 300 g Espresso coffee**
- 75 g Glucose DE 38/40**
- 400 g DULCEY 32% CHOCOLATE**
- 0.8 g SOSA Pure Xanthan Gum**

Melt the glucose in the hot coffee. Combine a small quantity of coffee with the melted chocolate and start to make an emulsion.

Incorporate the Pure Xanthan Gum and mix using an immersion blender until a perfect emulsion forms.

Finish off by adding the rest of the very hot liquid.

Mix again.

Tip: This sauce is made in the same way as a ganache.

It is important to emulsify it this way so that it does not run on the plate it is decorating and keeps its glossy finish, rather than turning into a dull "skin". To make it lighter and, most importantly, avoid any separation, the sauce should be reheated to 70-75°F (20-25°C).

It should have an elastic consistency so that your decorations lose none of their stability during table service.