

RECIPE:

Orange & Clove Ganache

**200 gr. fresh orange
juice**

**50 gr. thickened
cream**

**580 gr. white
chocolate**

**Zest of 1 orange
2 cloves**



**1. Bring the juice/
zest/cloves to a boil,
then add the
thickened cream and
put in the fridge for
24 ours.**

**2. After 24 hours take
out the cloves and
bring the mass to a
simmer and add the
chocolate.
Stirring to 28
degrees.**

**3. Spoon the
ganache into a piping
bag.**