



CANOABO BON BON DOMORI

CANOABO GANACHE

INGREDIENTS

CRIOLLO CANOABO DARK 62%

LIQUID CREAM

GLUCOSE SYRUP - 60 DE

SOFTENED BUTTER

g 655

g 570

g 155

g 60

PREPARATION

Heat the cream with the glucose to 30°C and add it to the chocolate previously melted at 45°C

Emulsify well

Add the softened butter and continue to emulsify.

Use at 30°C

CHOCOLATE SHELL

INGREDIENTS

SUR DEL LAGO DARK 72%

To Taste

PREPARATION

Precrystallize SUR DEL LAGO chocolate at 30.5°C and create the shell

FINAL COMPOSITION

Fill the pralines with the canoe ganache

Allow to crystallize for at least 8 hours before closing.