



Daide
Comashi

Raspberry and Extra Bitter Guayaquil bonbon



Level

Ingredients

GANACHE

150g Cream
40g Glucose syrup 40DE
150g **Extra-Bitter Guayaquil 64% dark chocolate**
30g Liquid butter

Instructions:

1. Bring cream & glucose syrup to boil. Pour over the chocolate and mix. When the temperature of the ganache has dropped to below 50°C, add the liquid butter.
2. Temper to 26°C.

Ingredients

CRUNCHY CREMINO

125g **Lactée Barry Équilibre 36% milk chocolate**
75g **Hazelnut praliné**
50g Raw sugar

Instructions:

1. Add hazelnut praliné to tempered chocolate then blend. Add the raw sugar, then mix. Temper at 23°C.

Assembly instructions:

1. Prepare chocolate shells with tempered **Extra-Bitter Guayaquil 64% dark chocolate**.
2. Make a second inner shell with the crunchy cremino.
3. Add a tip of raspberry jam, then fill the shells with the ganache up to 2mm from the edge.
4. Close the chocolates with more dark chocolate.

