



DARK & MILK CHOCOLATE CREMINO

👤 Basic level

EXQUISITE TWO-TONE CREMINO

DARK CHOCOLATE GANACHE

CHOCOSMART CIOCCOLATO
NOBEL BITTER

800g
200g

Melt the two ingredients at 35°C in the microwave, pour the mixture into a 2-cm high frame for choco bon bons, making a 0.7-0.8cm thick layer. Let crystallize at 10-15°C.

MILK CHOCOLATE GANACHE

CHOCOSMART CIOCCOLATO LATTE
NOBEL LATTE

800g
200g

Melt the two ingredients at 35°C in the microwave, pour the mixture onto the first layer of crystallized ganache. Let crystallize at 10-15°C.

FINAL COMPOSITION

Use a guitar cutter for choco bon bons to cut the cremino into pieces of the desired shape and size.



Extraordinary
made simple.