

DARK & MILK CHOCOLATE CREMINO

Basic level
EXQUISITE TWO-TONE CREMINO

DARK CHOCOLATE GANACHE

INGREDIENTS

CHOCOSMART CIOCCOLATO
NOBEL BITTER

PREPARATION

800g Melt the two ingredients at 35°C in the microwave, pour the mixture into a 2-200g cm high frame for choco bon bons, making a 0.7-0.8cm thick layer. Let crystallize at 10-15°C.

MILK CHOCOLATE GANACHE

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE NOBEL LATTE

PREPARATION

800g Melt the two ingredients at 35°C in the microwave, pour the mixture onto 200g 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 desidered shape and size.