

DARK & MILK CHOCOLATE CREMINO

Basic level

EXQUISITE TWO-TONE CREMINO

DARK CHOCOLATE GANACHE

CHOCOSMART CIOCCOLATO	800g	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.
NOBEL BITTER	200g	

MILK CHOCOLATE GANACHE

CHOCOSMART CIOCCOLATO LATTE	800g	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.
NOBEL LATTE	200g	

FINAL COMPOSITION

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