



# CANOABO BON BON DOMORI

👤 Intermediate level

## CANOABO GANACHE

### INGREDIENTS

CRIOLLO CANOABO DARK 62%

liquid cream

glucose syrup

softened butter

### PREPARATION

655g Heat the cream with the glucose to 30°C and add it to the chocolate

570g previously melted at 45°C

155g Emulsify well

60g Add the softened butter and continue to emulsify.  
Use at 30°C

## CHOCOLATE SHELL

### INGREDIENTS

SUR DEL LAGO DARK 72%

### 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.