



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

- qb 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.