

# CANOABO BON BON DOMORI

👤 Intermediate level

## CANOABO GANACHE

CRIOLLO CANOABO DARK 62%

liquid cream  
glucose syrup  
softened butter

655g  
570g  
155g  
60g

Heat the cream with the glucose to 30°C and add it to the chocolate previously melted at 45°C  
Emulsify well  
Add the softened butter and continue to emulsify.  
Use at 30°C

## CHOCOLATE SHELL

SUR DEL LAGO DARK 72%

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.