CANOABO BON BON DOMORI

Intermediate level

CANOABO GANACHE

CRIOLLO CANOABO DARK 62%	655g	Heat the cream with the glucose to 30°C and add it to the chocolate previously melted at 45°C
liquid cream	570g	
glucose syrup	155g	Emulsify well
softened butter	60g	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.