



# CANOABO BON BON DOMORI

chef Intermediate level

## CANOABO GANACHE

### INGREDIENTS

#### CRIOOLLO 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.