

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.



Extraordinary
made simple.