



WHISKY STICKS

DELICIOUS ALCOHOLIC CHOCO BON BONS

DIFFICULTY LEVEL



WHISKY GANACHE

INGREDIENTS

PRALINE AMANDE NOISETTE
LIQUID CREAM 35% FAT - AT 30°C
GLUCOSE - HEATED TOGETHER WITH THE CREAM
BURRO DI CACAO - MELTED AT 45°C
WHISKY
RENO CONCERTO LATTE 34% - MELTED AT 45°C

PREPARATION

g 900 Emulsify the chocolate and the cocoa butter with the cream and the glucose, until you get a
g 400 shiny ganache.
g 100 Add Whisky and PRALIN AMANDE NOISETTE, then emulsify again.
g 150 Let crystallize in fridge for 2 hours at least.
g 120 Once the ganache is cold, whip it in a planetary mixer with the paddle attachment for a few
g 700 minutes at low speed, until it gain the optimal texture.
Trasfer into a pastry bag fitted with a round plain tip and pipe onto a tray lined with parchment
paper making some long stripes that run the full lenght of the tray. Let crystallize in the fridge for
at least 2 hours.

COATING AND DECORATION

INGREDIENTS

RENO CONCERTO LATTE 34% - TEMPERED To Taste
RENO CONCERTO FONDENTE 58% - TEMPERED To Taste

FINAL COMPOSITION

Cut the ganache stripes into 3-cm stick using a guitar cutter.

Cover with the tempered milk chocolate and decorate with lines of tempered dark chocolate.