



DARK & MILK CHOCOLATE CREMINO

EXQUISITE TWO-TONE CREMINO

DIFFICULTY LEVEL



DARK CHOCOLATE GANACHE

INGREDIENTS

CHOCOSMART CIOCCOLATO

g 800

NOBEL BITTER

g 200

PREPARATION

Melt the two ingredients at 35°C in the microwave, pour the mixture into a 2-cm high frame for choco bon bons, making a 0.7-0.8cm thick layer.

Let crystallize at 10-15°C.

MILK CHOCOLATE GANACHE

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE

g 800

NOBEL LATTE

g 200

PREPARATION

Melt the two ingredients at 35°C in the microwave, pour the mixture onto the first layer of crystallized ganache.

Let crystallize at 10-15°C.

FINAL COMPOSITION

Use a guitar cutter for choco bon bons to cut the cremino into pieces of the desired shape and size.