



## DARK & MILK CHOCOLATE CREMINO

### EXQUISITE TWO-TONE CREMINO

DIFFICULTY LEVEL



#### DARK CHOCOLATE GANACHE

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##### 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

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##### 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.