

RHUMBA CHOCO BON BON

RUM & ALMOND CHOCO BON BON, MADE WITH GUITAR CUTTER

DIFFICULTY LEVEL

SOLID GANACHE

| INGREDIENTS | | PREPARATION |
|---|-------|--|
| CHOCOSMART CIOCCOLATO LATTE - MELTED AT 40°C | g 400 | Combine all the ingredients until the ganache is smooth and homogeneous. |
| MINUETTO LATTE SANTO DOMINGO 38% - MELTED AT 40°C | g 100 | Cast into a half-centimetre high steel frame for choco bon bons. |
| JOYPASTE RHUMBA | g 60 | Let it cool down in the fridge at 10-15°C. |

ALMOND INSERT

| INGREDIENTS | | PREPARATION |
|-----------------|-------|---|
| MOGADOR PREMIUM | g 250 | Divide MOGADOR in two equal parts. |
| | | Roll it out into two 0.3-mm thick square layers with the same dimensions of the steel frame for |
| | | choco bon bons. |
| | | Refrigerate until you need to use them. |
| | | |

COATING

INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38% - TEMPERED

To Taste



FINAL COMPOSITION

When the ganache has cooled down, spread a thin veil of chocolate onto the top and bottom surfaces, then make the two layers of MOGADOR PREMIUM stick to them.

Cut into 1.5x1.5-cm squares with the guitar cutter.

Cover them completely with the tempered chocolate and decorate as you like most.

