

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.

