



WHITE HONEY CUBES

HONEY GANACHE

INGREDIENTS

LIQUID CREAM

HONEY

SINFONIA CIOCCOLATO BIANCO

PREPARATION

g 200

g 100

g 600

Bring the cream and honey to the boil, pour them into the chocolate which has been melted previously at a temperature of 40-45°C and mix carefully until a smooth, uniform mixture is obtained. Leave to cool and then pour the cream into suitable steel square moulds. Then use a suitable cutting tool to create little squares approximately 1.5cm by 1.5cm. Cover with tempered SINFONIA WHITE and decorate to taste.