



## WHITE HONEY CUBES

### HONEY GANACHE

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#### 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.