

REPÚBLICA
DEL CACAO®

Ecuador + República
Dominicana

70%
CACAO

DARK CHOCOLATE



AZAHARES BONBON

For 80 bombons / 15 grams each

INGREDIENTS

AZAHARES GANACHE

- 490 gr Dark Chocolate Blend
Ecuador+República Dominicana 70%
- 600 gr Cream
- 50 gr Inverted sugar
- 50 g Honey
- 5 gr Lemon zest
- 5 gr Lemon Blossom water / Azahares water

METHOD

AZAHARES GANACHE

Boil the cream, honey, lemon zest and inverted sugar together. Slowly sift and add the mixture over the melted chocolate. With a spatula, mix in circular motions to create an elastic and shiny core. This texture must be preserved until the end of the preparation.

Use an electric mixer to perfect the emulsion. For texture and profitability reasons, when assembling bonbons, it is recommended to use a fluid ganache that has not crystallized. However, if a more firm ganache is required, it is recommended to prepare the mix a few hours before the assembly so it can start crystallizing.

To soften a crystallized ganache use a microwave at medium power for reheating.

