

REPÚBLICA  
DEL CACAO®

Amazonia  
75% cacao

#amazonia75



## SACHA BONBON

### INGREDIENTS

for 100 Bonbons

#### SACHA BONBON

- 760 gr Dark Chocolate Ecuador Amazonia 75%
- 500 gr Cream 35% fat
- 145 gr Liquid glucose
- 50 gr Noisette butter

### METHOD

#### SACHA BONBON

Bring the glucose and the cream to a boil. Add a small portion of this liquid over the melted chocolate. With a rubber spatula, move the chocolate in circular motions, from the inside out, forming an elastic and shiny core. Slowly, continue adding the hot cream and incorporating it progressively to the glossy and elastic mixture.

Finish the emulsion with an electric mixer to smoothen and perfect it. In order not to destabilize the emulsion, put the ganache in a frame once the mixture is finished and before its crystallization.

For dark chocolates maintain a temperature between 35-38°C (95-100°F), for milk chocolates between 30-35°C (86-95°F), and for white chocolates between 27-28°C (80-82.5°F).

Preserve the ganache in its frame at 16-18 °C (60.8-64.5°F) with a humidity level of 60% during its crystallization phase.

After 48 hours of crystallization, flip the ganache plates and remove the plastic or paper cover. Cut in any desired form.

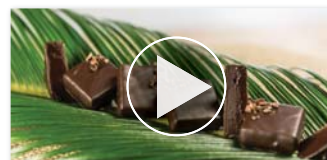
Finish the crystallization if necessary.

Bathe in chocolate or machine enrobe.



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