



## WHISKY STICKS

DELICIOUS ALCOHOLIC CHOCO BON BONS

DIFFICULTY LEVEL



### WHISKY GANACHE

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#### INGREDIENTS

PRALINE AMANDE NOISETTE  
LIQUID CREAM 35% FAT - AT 30°C  
GLUCOSE - HEATED TOGETHER WITH THE CREAM  
BURRO DI CACAO - MELTED AT 45°C  
WHISKY  
RENO CONCERTO LATTE 34% - MELTED AT 45°C

#### PREPARATION

g 900 Emulsify the chocolate and the cocoa butter with the cream and the glucose, until you get a shiny ganache.  
g 400  
g 100 Add Whisky and PRALIN AMANDE NOISETTE, then emulsify again.  
g 150 Let crystallize in fridge for 2 hours at least.  
g 120 Once the ganache is cold, whip it in a planetary mixer with the paddle attachment for a few minutes at low speed, until it gain the optimal texture.  
g 700 Trasfer into a pastry bag fitted with a round plain tip and pipe onto a tray lined with parchment paper making some long stripes that run the full lenght of the tray. Let crystallize in the fridge for at least 2 hours.

### COATING AND DECORATION

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#### INGREDIENTS

RENO CONCERTO LATTE 34% - TEMPERED To Taste  
RENO CONCERTO FONDENTE 58% - TEMPERED To Taste

## FINAL COMPOSITION

Cut the ganache stripes into 3-cm stick using a guitar cutter.

Cover with the tempered milk chocolate and decorate with lines of tempered dark chocolate.