



WHISKY STICKS

DELICIOUS ALCOHOLIC CHOCO BON BONS

DIFFICULTY LEVEL



WHISKY GANACHE

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 CIOCCOLATO FINISSIMO AL LATTE 34% - MELTED AT 45°C

g 900

g 400

g 100

g 150

g 120

g 700

PREPARATION

Emulsify the chocolate and the cocoa butter with the cream and the glucose, until you get a shiny ganache.

Add Whisky and PRALIN AMANDE NOISETTE, then emulsify again.

Let crystallize in fridge for 2 hours at least.

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.

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

INGREDIENTS

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - TEMPERED

To Taste

RENO CONCERTO CIOCCOLATO EXTRA 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.