



RUM GODETS

RUM FLAVOURED LITTLE CHOCOLATE CUP

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58% - MELTED AT 45°C

CONCENTRATED BUTTER - SOFTENED

RUM

g 300

g 700

g 150

g 100

PREPARATION

Use an immersion blender to emulsify cream and chocolate until you obtain a smooth shiny ganache.

When the ganache reaches 35°C, add concentrated butter and emulsify.

Once well emulsified, pour the rum.

COATING AND DECORATION

INGREDIENTS

THIMBLE CUP DOBLA

CRUNCHY BEADS MIX

RENO CONCERTO CIOCCOLATO LACTEE CARAMEL - TEMPERED

To Taste

To Taste

To Taste

FINAL COMPOSITION

Fill the DOBLA THIMBLE CUP with the ganache and let crystallize.

Close the cups with tempered RENO CONCERTO LACTEE CARAMEL and top off with CRUNCHY BEADS MIX.

Let crystallize until fully hardened.