



GRIOTTES

Put cherries that have been preserved in alcohol onto a mesh and let them drain completely. Put them into hot fondent sugar (about 60°C) and let them dry on siliconized paper. It is important that the fondent sugar does not touch the cherry stalk. Deposit little drops of dark chocolate and position them on the cherries to create a cover base. Cover the cherries completely by dipping them in tempered RENO DARK 36/38 and place them on milk chocolate vermicelli. A small quantity of liqueur can be added to the fondent sugar.