



RHUMBA CHOCO BON BON

RUM & ALMOND CHOCO BON BON, MADE WITH GUITAR CUTTER

DIFFICULTY LEVEL



SOLID GANACHE

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE - MELTED AT 40°C

MINUETTO LATTE SANTO DOMINGO 38% - MELTED AT 40°C

JOYPASTE RHUMBA

g 400

g 100

g 60

PREPARATION

Combine all the ingredients until the ganache is smooth and homogeneous.

Cast into a half-centimetre high steel frame for choco bon bons.

Let it cool down in the fridge at 10-15°C.

ALMOND INSERT

INGREDIENTS

MOGADOR PREMIUM

g 250

PREPARATION

Divide MOGADOR in two equal parts.

Roll it out into two 0.3-mm thick square layers with the same dimensions of the steel frame for choco bon bons.

Refrigerate until you need to use them.

COATING

INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38% - TEMPERED

To Taste

FINAL COMPOSITION

When the ganache has cooled down, spread a thin veil of chocolate onto the top and bottom surfaces, then make the two layers of MOGADOR PREMIUM stick to them.

Cut into 1.5x1.5-cm squares with the guitar cutter.

Cover them completely with the tempered chocolate and decorate as you like most.