



RENO X GANACHE

INGREDIENTS

RENO LATTE 34%
LIQUID CREAM
HONEY

PREPARATION

g 280 Form the ganache by bringing cream and honey to a boil
g 200 Add the chocolate & mix with a hand blender
g 35 Refrigerate for at least 3 hours or overnight

TOP FROLLA

INGREDIENTS

TOP FROLLA
BUTTER
EGGS

PREPARATION

g 500 Mix top frolla with butter, mix, and eggs and mix until a dough is formed
g 200 Roll the top frolla thin and cut into 1.5 cm by 8.5 cm rectangles
g 50 Bake at 350 with low fan between 2 perforated silicone mats for 6 minutes until fully cooked and the edges start to turn golden brown

FINAL COMPOSITION

Fill long bonbon mold with Reno x milk chocolate 34% and let crystallize

Fill 1/4th the mold with toffee d'or let set in the fridge for 10 minutes

Fill mold with Reno x milk 34% ganache and place a topfrolla cookie on top.

Close bonbon and serve



RECIPE CREATED FOR YOU BY NALAH TANN-WILSON

PASTRY CHEF AMERICAS