

Chocolate – cherry blossom bonbon

For about 1000g



GANACHE MILK – CHERRY BLOSSOM

255g of cream (35% of fat)
45g of inverted sugar
525g of milk chocolate 38-40% of cocoa
75g of butter
4g of cherry blossom natural flavours ACN0006026

Cut the chocolate in small pieces and then add the cherry blossom natural flavour ACN0006026.
Heat up the cream with the inverted sugar and the butter at 90°C.
Pour it on the chocolate and the flavours, let it melt for 30 sec and mix without incorporate the air.
Pour it in a frame and let it cristalize for 24h.
Cut it, then coat it with a cover of milk chocolate.