



## Bonbons Choco-Cassis Chocolates

### Ingrédients

<b>Crème de Cassis de Dijon</b>	<b>8 cl</b>
Plain black chocolate couverture	750 g
Single cream	250 g

### Les étapes

Ganache à la Crème de Cassis de Dijon Briottet :  
Chop the 250 g of chocolate.

Bring the cream to the boil then pour half of it over the chocolate followed by the other half.

Emulsify with a whisk. Pour in the Crème de Cassis de Dijon and stir well.

Pour this ganache into a tin 1.5cm high.

Allow the ganache to set, then cut into pieces 3cm long x 1.5cm wide.

Coating :

Chop the 500 g of chocolate, melt it to 55°C then cool to 27°C, then bring the temperature up to 32°C.

Dip the pieces of ganache in the chocolate using a dipping fork.

Allow to set at room temperature.