



BONBONS CHOCO- CASSIS CHOCOLATES

Ingrédients

- Plain black chocolate couverture - 750 g
- Single cream - 250 g

Préparation

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.

Choco-Cassis Chocolates made from Crème de Cassis de Dijon Briottet. Recipes for 20 chocolates.

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