



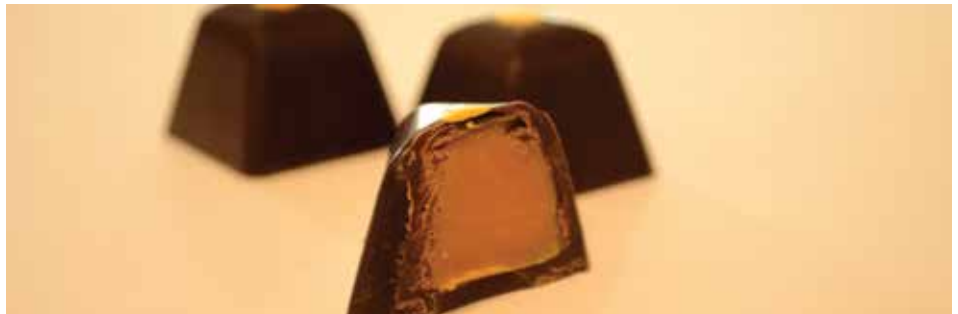
# CARAMEL GANACHE BON BON

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*FINO DE AROMA MASTER CHOCOLATIER*

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SERVINGS: 50 Filled Confections

## INGREDIENTS:

200 g Sugar  
480 g Fresh cream  
8 g Salt  
40 g Glucose  
650 g White Chocolate Nevado  
35 g Butter



## DIRECTIONS:

Bring to boil the cream, the glucose and the salt.

Make a dry caramel with the sugar.

Add the butter to the caramel and deglaze with the cream mixture.

Incorporate the Nevado White Chocolate to the mixture. Emulsify well.

Cover the ganache with a plastic sheet and set aside until it cools down.

Fill molds with tempered Misterio 58% Dark Chocolate and leave one minute to leave shell. Pour out remaining chocolate and tap mold to remove excess. Chocolate should crystallize quickly in the mold.

Pipe in the prepared ganache that must be less than 27°C into the cavities of the prepared confection molds. Allow the ganache to set, before capping the confection bottoms.

Once your confections are completed, unmold, and store in an airtight container.