

RECIPE BY FRÉDÉRIC HAWECKER

Madong Bonbons

Recipe in 1 step

1 Madong Ganache

UHT cream 35%	500g	35.5 %	Heat the cream and sugars to 65°C. Pour over the couverture chocolate and create an emulsion. Add the softened butter and blend again. Pipe into Mekonga 70% dark chocolate shells. Let crystallize and seal.
Sorbitol powder	70g	4.9 %	
Glucose syrup DE60	70g	4.9 %	
Inverted sugar	90g	6.4 %	
Dark chocolate MADONG 70%	600g	42.7 %	
Beurre sec	75g	5.3 %	
Total	1405g	100%	