



Orange fondents

CREAM	g200
ANHYDROUS BUTTER	g 15
RENO DARK 36/38	g500
ORANGE ESSENCE	- q.b.

Bring the cream to the boil and pour it into the chocolate which has previously been melted at a temperature of 40-45°C and mix carefully until a smooth, uniform mixture is obtained. Leave to cool and then incorporate the liqueur and other ingredients from the recipe. Pour the cream into suitable steel square moulds and leave to cool. Use a suitable cuttnig tool to create 1.5x1.5cm squares, cover with tempered RENO DARK 40/42 and decorate to taste.