



## RUM GODETS

### RUM FLAVOURED LITTLE CHOCOLATE CUP

**DIFFICULTY LEVEL**



#### Step 1

##### INGREDIENTS

LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE

RENO CONCERTO FONDENTE 58% - MELTED AT 45°C

CONCENTRATED BUTTER - SOFTENED

RUM

##### PREPARATION

g 300

Use an immersion blender to emulsify cream and chocolate until you obtain a smooth shiny ganache.

g 700

g 150

When the ganache reaches 35°C, add concentrated butter and emulsify.

g 100

Once well emulsified, pour the rum.

##### COATING AND DECORATION

##### INGREDIENTS

THIMBLE CUP DOBLA

To Taste

CRUNCHY BEADS MIX

To Taste

RENO CONCERTO LACTEE CARAMEL - TEMPERED

To Taste

##### FINAL COMPOSITION

Fill the DOBLA THIMBLE CUP with the ganache and let crystallize.

Close the cups with tempered RENO CONCERTO LACTEE CARAMEL and top off with CRUNCHY BEADS MIX.

Let crystallize until fully hardened.

