



Boil the cream and let the chamomile steep for 10 minutes. Squeeze the bags and reintegrate the missing amount of cream if necessary. Pour on the chocolate previously melted at 40°C the mix.

INGREDIENTS

TOP CAKE	g 1.000
UNSALTED BUTTER 82% FAT	g 600
EGG WHITES	g 700
CONFECTIONER'S SUGAR	g 100

PREPARATION

Mix fresh cream with white chocolate previously melted at 45°C then add aromatic vinegar. Let rest until a creamy mixture is obtained. Fill a dark chocolate boule with both obtained ganache. Close with RENO DARK 36-38 58% tempered. Cover the boule with the same tempered dark chocolate and decorate the surface.