



White honey cubes

Honey ganache

INGREDIENTS

LIQUID CREAM

HONEY

SINFONIA CIOCCOLATO BIANCO

PREPARATION

g 200 Bring the cream and honey to the boil, pour them into the chocolate which has been
g 100 melted previously at a temperature of 40-45°C and mix carefully until a smooth,
g 600 uniform mixture is obtained. Leave to cool and then pour the cream into suitable
steel square moulds. Then use a suitable cutting tool to create little squares
approximately 1.5cm by 1.5cm. Cover with tempered SINFONIA WHITE and decorate
to taste.