



RUM GODETS

RUM FLAVOURED LITTLE CHOCOLATE CUP

DIFFICULTY LEVEL   

STEP 1

INGREDIENTS

LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE	g 300
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58% - MELTED AT 45°C	g 700
CONCENTRATED BUTTER - SOFTENED	g 150
RUM	g 100

PREPARATION

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

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

Once well emulsified, pour the rum.

COATING AND DECORATION

INGREDIENTS

THIMBLE CUP DOBLA	To Taste
CRUNCHY BEADS MIX	To Taste
RENO CONCERTO CIOCCOLATO 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.