



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.