

Black Truffles



Difficulty



Products

- Haya 58%
- Nevada
- Cacao en polvo 22/24



Cooking Tools

- Electric Cooking Pot
- Spatula

BLACK CHOCOLAT 58% TRUFFLE

	Ingredients	Cooking Method
645 g. 500 g. 50 g. 100 g.	Haya 58% Cream 35 % M.G. Sugar Butter	Boil the cream with sugar and pour on top of the chocolate. Add liquor and vanilla. When it all is at 40°C combine with butter. Let it rest in a refrigerator until it cools down. Whip it without hardening.

ASSEMBLY AND FINISHING

Cover with **Haya 60%** creamy texture. Sieve **Cocoa Powder** or **Nevada** on top.