

NORTE EUROCAO

Origins Truffles



Difficulty



Products

- Blanxart Origins 82%
- Cocoa powder 22/24
- Mara



Cooking
Tools

- Electric Cooking Pot
- Spatula

ORIGINS 82% TRUFFLE

	Ingredients	Cooking Method
645 g. 500 g. 50 g. 100 g.	Blanxart Origins 82% Cream 35 % M.G. Sugar Butter	Boil the cream with sugar and pour on top of the chocolate. Add liquor and vanilla. When 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 **Mara** creamy texture. Sieve **Cocoa powder** on top.

Temperatures and baking time are tentative.