

GLUTEN-FREE

AMAZONIA

Exclusive Recipe by Chef Gonzo Jimenez

2 STEPS



FROM THE CHEF

“

These bonbons are made with our Amazonia 75% Dark Chocolate. With bold and intense flavors, this bonbon is as unique as the flavor that comes from the Sacha beans utilized in this singular South American chocolate.”

”

– *Gonzo Jimenez, Corporate Pastry Chef, República del Cacao*

STEP 1

Amazonia Ganache

INGREDIENTS

- 200 g whole milk
- 130 g heavy cream 36%
- 33 g Sosa Glucose Syrup DE 60**
- 33 g invert sugar
- 5 g salt
- 205 g República del Cacao Amazonia 75%**

METHOD

- Heat the milk and cream with glucose and invert sugar and leave to cool to 140/149°F (60/65°C).
- Pour half of it over the melted Chocolate.
- Mix with a maryse to start an emulsion.
- Continue to add the liquid and take care to keep the texture elastic and shiny.
- Finish with a hand blender, being careful not to incorporate air bubbles.

STEP 2

Amazonia Bonbon

INGREDIENTS

- 1 recipe Amazonia Ganache
- 1,500 g República del Cacao Amazonia 75% (for casting molds)**
- AN Ecuador Cacao Butter Shavings, tempered and colored**

METHOD

- Spray the molds with tempered Cacao Butter colors at 84.2°F (29°C).
- Once Cacao Butter is crystallized, cast and shell the molds with tempered Amazonia 75% chocolate.
- Once the shells are set, fill the cavities with the ganache at 80.6°F (27°C).

FEATURED PRODUCTS



República del Cacao Amazonia 75%



República del Cacao Ecuador Cacao Butter Shavings



Sosa Glucose Syrup DE60