


The M pods





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THE M PODS

150 g Cream UHT
25 g Invert sugar
30 g Sobacha
1/4 Madagascar vanilla pods
155 g MILLOT 74% 

: Slightly roast the sobacha in the oven, pour into the cream with invert sugar and vanilla pod together in a pot.
: Bring it to the boil, let it sit and infuse for 10 minutes.
: Strain the mixture and emulsify with the semi melted chocolate with help of a hand blender.
: Transfer the ganache to a piping bag at 35°C and pipe in desired shape.