



Joias



Romain Cyrzelczyk.

PASTRY CHEF
VALRHONA

Makes 200 pieces.

JOIAS ITAKUJA

215 g Water
165 g Glucose DE60
570 g **ITAKUJA 55%**
50 g Liquid sorbitol

Arrange droplets of pre-set chocolate onto a sheet of confectionery dipping paper, cover with a second sheet, and press down.
Remove the top sheet.
Pipe approx. 5g of ganache directly onto the chocolate.
Cover with the second sheet so that the ganache is held between the droplets of chocolate, then cut into circles using a 5cm-diameter cutter.
Leave to set at 60°F (16°C).

