

HAITOGLOU BROS S.A.

PACKAGED FOODS



GINGER TRUFFLES (+ - 60pcs)

INGREDIENTS

- 100gr Couverture Hai 54% ProfessionArt
- 300gr Milk chocolate Hai ProfessionArt
- 200gr double cream
- 60gr Hai glucose
- 80gr butter
- 40gr fine chopped ginger root
- 2 pinches of semi thick salt

For the coating

- Couverture Hai 54% Hai ProfessionArt or Cocoa Dezaan

PREPARATION

We heat up the double cream with the fructose and stir continuously until unified. Take off the stove, put in the couverture and the milk chocolate and stir with a wooden spatula until the chocolates are melted. Add the chopped ginger followed slowly by the soft (not melted) butter. We stir the mixture and leave to cool down, by stirring from time to time. Once it starts to tighten we add the salt and shake so that the salt blends well without melting. We leave the mixture to completely cool down, cut in the desired size and shape and coat with the Couverture HAI 54% professionart or sift with Cocoa Dezaan.