

MOULDED PRALINE „INTRYGING CREATION”

WHITE CHOCOLATE GANACHE WITH BISON GRASS LIQUEUR

- White Chocolate CW2NV	340g
- infusion	150g
- glucose	30g
- Bison Grass liqueur	35g
- MyCryo®	15g

Boil the infusion with glucose, add chocolate and mix.
Cool the ganache and bring together with liqueur, then blend.
INFUSION

- cream 32%	170g
- bison grass	3 pcs

Boil the cream and add bison liqueur grass. Sieved with strainer after 15 minutes.
CRANBERRY AROMATIC GEL

- fresh cranberry	275g
- sugar	90g
- gelatine	9g (+15g water)
- cranberry liqueur	15g

