

Special days  
need something  
special



July 7

World Chocolate Day

# Dark Dots

## Ingredients

Ganache dark orange	
Cream 35%	295 g
Invert Sugar	60 g
<b>Belcolade Noir Selection</b>	<b>375 g</b>
<b>Cryst-o-fil Lait</b>	<b>140 g</b>
Orange Zest	10 g

Boil the cream and orange zest and add the invert sugar when the cream reaches a temperature of 85°C. Pour onto the chocolates, mix well to make the filling smooth and homogenous. When the ganache reaches a temperature of 32°C, add the **Cryst-o-fil Lait** and mix again using a hand mixer. Pour in a frame and leave to crystallize. Put a thin layer of tempered chocolate on both sides of the ganache and cut with a guitar. Enrobe the chocolate with tempered **Belcolade** chocolate.

