



## Sunshine in a Chocolate

## Ingredients

Caramel passion	
Glucose	50 g
Sugar	120 д
PatisFrance Starfruit Passion fruit	290 g
Cream	60 g
Belcolade Blanc Intense X516	370 g
Pure Prime Pressed Cocoa Butter	80 g
Butter	80 g

Make a caramel with the sugar and add the glucose and heated cream.

Pour the heated **PatisFrance Starfruit passion** fruit on the caramel. Pour the composition on the chocolate and the cocoa butter. The temperature must not exceed 35°C.

At the end, mix the butter gently into the filling.



