WE CAPTURE WHAT MOVES

MANE

FLAVOURBOX 2022

OUR INGREDIENTS HAVE SUPERPOWERS

RECIPE: INDULGENT WHITE CHOCOLATE

INGREDIENTS

1-5ppm WINE LACTONE M_0067526
Use an oil solution

100% White Chocolate

TIME TO COOK

Melt the chocolate at 45°C.
Incorporate WINE LACTONE, pour 2/3 of the melted chocolate on the marble.
Spread it out and bring it back from the outside to the inside quickly with a spatula.
As soon as it has cooled down to 26°-27°C add it to the remaining 1/3 chocolate.
The final temperature should be between 27° and 28°C.
The chocolate is now ready to be processed.
Put the chocolate into a mold, then place it in the fridge for 20 minutes.

AN ADDICTIVE CREAMY GOURMAND EXPERIENCE