

## INDIVIDUAL CHOCOLATES



### CARAMEL WITH SALTED BUTTER

360 g granulated sugar  
600 g single cream 35%  
240 g glucose  
1 vanilla pod  
35 g Tanariva 33%  
150 g butter

Warm the cream and glucose slightly. Make a dry caramel with the sugar. Deglaze the caramel with the cream and glucose and cook this mixture at 104°C.  
Allow to cool to 80-85°C, then make an emulsion with 35 g of Tanariva 33%.  
At 35°C, add the 150 g of butter and mix using an electric mixer.  
Warning: the temperature of the ganache when garnishing the discs must be below 30°C.



### JIVARA PASSION

500 g passion fruit pulp  
500 g granulated sugar  
50 g glucose  
40 g Jivara 40%  
150 g butter

Cook the passion fruit pulp, sugar and glucose together at 104°C. Remove from the heat to prevent further cooking and allow to cool to 80-85°C.  
Make an emulsion using the Jivara 40% couverture.  
At 35°C, add the butter and mix using an electric mixer. Garnish discs from the Structura range.  
Warning: the temperature of the ganache when garnishing the discs must be below 30°C.