

COFFEE EN GARLIC BONBON



USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g

INGREDIENTS

400
g



For the garlic cream

- 40 g Bresc Garlic chopped
- 20 g olive oil
- 200 g cream
- 25 g Kahlúa (coffee liqueur)

For the ganache

- 200 g chocolate
- 110 g garlic cream
- 15 g garlic confit
- 50 g butter

For the dipping mixture

- 80 g cocoa powder
- 10 g icing sugar
- 10 g freeze-dried coffee or cappuccino

PREPARATION METHOD

Mix the chopped garlic with the olive oil. Make into a confit on a low heat. Mix the cream with the Kahlúa and 20 g of the garlic confit. Bring to the boil. Pour the hot cream on the chocolate. Stir until it forms a homogeneous mixture. Allow to cool to 37 °C. Stir in the butter and the garlic confit. Allow to firm a little. Pipe into truffles and leave overnight to settle. Mix the cocoa powder with the icing sugar and freeze-dried coffee. Strain and dip the bonbons in it.