

Single Origin
CHOCOLATE



**REPÚBLICA
DEL CACAO**

HARVESTED & PRODUCED in LATIN AMERICA



BAVAROISE

Yield: 70.55 oz

600 gr (21.16 oz) Ecuador White Chocolate
700 gr (24.69 oz) basic crème anglaise
900 gr (31.75 oz) heavy cream 35%
18 gr (16.01 oz) gelatin sheets

- ▶ Bloom the gelatin in cold water. .
- ▶ Melt the chocolate in a bowl. In a separate bowl, whip the cream to soft peaks. Set aside
- ▶ Add bloomed gelatin to the hot crème anglaise.
- ▶ Add the hot crème anglaise in several additions to the chocolate, using a spatula, until fully incorporated.
- ▶ With an immersion blender, making sure not to incorporate air, blend until smooth.
- ▶ Check that the temperature is at 104°F (40°C). Add the whipped cream, folding in with a spatula.
- ▶ Place in the desired molds at 86°F (30°C) and let rest in the refrigerator for 12 hours.

