

## Black & White Snowy Alps



Weight	Ingredients
	<b>White Nuit Blanche Ganache</b>
100 g	Cream, 35%
16 g	Sorbitol powder
16 g	Inverted sugar
24 g	Glucose
190 g	CARMA® Couverture White Nuit Blanche 37%
18 g	Butter, soft
	 Heat cream, sorbitol, inverted sugar and glucose to 40° C. Pour over melted couverture (35° C). Add soft butter and homogenise well using a hand mixer. Leave to cool to 28° C.
	<b>Preparation of the mould</b>
Q. s.	CARMA® Couverture White Nuit Blanche 37%
400 g	CARMA® Couverture Black Zabuye 83%
	 Pre-crystallise couvertures to 31°C and pipe peaks with white couverture. Leave to crystallise then cast peak moulds with black couverture. Pipe in ganache and leave to crystallise. Then close with remaining couverture. Leave to crystallise before un moulding the tablet.
	 Makes 10 peak tablets à 70 g
<b>Item no.</b>	<b>CARMA® products</b>
12101	CARMA® Couverture White Nuit Blanche 37%
16461	CARMA® Couverture Black Zabuye™ 83%