

## Milk Des Alpes Peaks Tablet



Weight	Ingredients
	<b>Milk Des Alpes Ganache</b>
100 g	Cream 35%
15 g	Sorbitol powder
15 g	Inverted sugar
20 g	Glucose
190 g	CARMA® Couverture Milk Des Alpes 35%
15 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>
400 g	CARMA® Couverture Milk Des Alpes 35%
	Pre-crystallise couverture to 32°C and cast peak moulds. 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>
14012	CARMA® Couverture Milk Des Alpes 35%