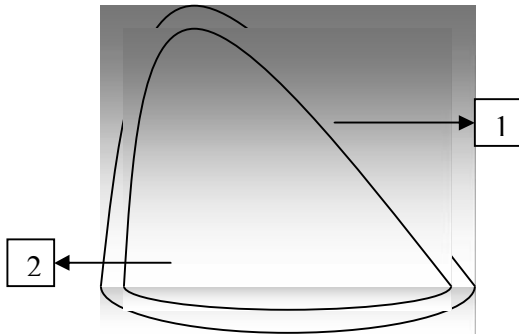


LIME BEAUTY



- 1- Chocolate Guayaquil 64%
- 2- Lime Vanilla ganache

LIME VANILLA GANACHE:

Lime juice 200g
Granulated sugar 30g
Heavy cream 290g
Lime peels 10g
Trimoline 25g
Sorbitol 15g
Glucose 15g
Vanilla beans 10g
Chocolate excellent 845NV 360g

Heat sugar and fresh lime juice, set aside.
Heat heavy cream, lime peels, trimoline, sorbitol and glucose.
Make a decoction, set aside 15 minutes. Sift the mixture.
Add vanilla beans, heat up again. Set aside 15 minutes.
Add warm lime juice to the cream mixture, sift again over the chocolate.

Spray green color first then spray gold powder.
Spray red color, scrape the molds.
Fill up the mold with the ganache, let crystallize then close them up.