

White chocolate rock

Recipe for 4 persons

Description

Crispy Corn Flakes and white chocolate Rocks.

Note

The conservation of most chocolates should be in a dry environment and not exceeding 15 C / 59 F. Ideally, when handling chocolate, use plastic gloves to avoid leaving marks of your fingerprints. The reason is that your body gives off a heat of around 27 C, so without any difficulty you will mark the chocolate. You can find rhodod sheets in any art stores

Ingredients

The Rocks

- 125 Gr White chocolate
- 250 Gr Cereals

Preparation

- Preparation time **30 mins**

The Rocks

Melt the white chocolate over a double boiler, temper it slightly, then pour it on the cereals and mix gently. Using a tablespoon, make a small heaps of crunchy chocolate on a plate with a piece of parchemin paper. Once frozen and chocolate (crystallized), put the rocks in sealed boxes

Bon appétit!