





# Olive oil and Rosemary Bonbon

Recipe of about 50 bonbons

## Olive oil and Rosemary white chocolate ganache

200 g Nevado white chocolate

65 g olive oil

75 g fresh cream

Few fresh rosemary leaves

20 gr glucose

Heat the cream to 80 ° with the rosemary leaves and glucose , infuse a few minutes then remove the rosemary leaves . Then pour in 2 or 3 time into the melted white chocolate. Add slowly the olive oil like making a mayonnaise . Finish with hand blender

## Process

With a brush, Put some drop of cocoa butter colored in green , let crystalized and cover the mold with white chocolate tempered and let crystalize.

Fill the mold with the Olive oil and rosemary ganache ,let crystalize for 24 hours . Close with white chocolate tempered.