

Raspberry Hearts

Our Raspberry Hearts are an artisanal, delightful fusion of vibrant raspberry and rich chocolate. These chocolates will captivate your taste buds with their velvety texture and a subtle hint of zesty lime, making every bite a memorial experience.

Raspberry ganache

70g raspberry puree
75g Inaya 65% Cacao
Barry chocolate
20g butter
QS lime zest

METHOD. Heat the chocolate until 40°C. Soften the butter with a whisk. Heat the raspberry puree until body temperature and gently add this to the chocolate. Add the butter and lime zest. Use a hand blender to make an emulsion. Pour into half spheres of 3cm and freeze.

Notes
