

Name: Rosemary sea salt

Date:

Ganache

Scald	Cream	.25 C		
	Butter	1 Tbsp		
	Sugar Syrup	.5 tsp	Steep	Strain
	Rosemary	2 <i>sprigs</i>	_____	<input checked="" type="checkbox"/>
	_____	_____		<input type="checkbox"/>
	_____	_____		<input type="checkbox"/>

Rest	Chocolate (___ <i>Dark</i> _____)	4 oz/113 g/17 sq
	Salt* _____	<i>Pinch</i>
	_____	_____
	_____	_____

Whip: 15 minutes 5 minutes

Shell

Dip	Chocolate (___ <i>Dark</i> _____)

Coating

Roll	<i>Cocoa Powder</i>	_____
	_____	_____
	_____	_____

Decoration

<i>Rosemary leaf</i>	_____
_____	_____
_____	_____

Notes _____