



## Flexible white chocolate

- 651 White chocolate
- 186 Glucose sirop
- 58 Sugar
- 58 Water
- 47 Oil

1000 Kg total

- 1) Boil the sugar and the water, glucose and oil.
- 2) Heat the chocolate to 50'C and mix with the boiling syrup
- 3) Leave overnight in plastic on room temperature.
- 4) Ready to color and use after 3 days.