



BON BONS

Dive into these irresistible chocolate bon bons, featuring a luscious ganache filling, crunchy chocolate chip cookie base, and a rich espresso dusting. Perfect for a gourmet treat!

Yield: 8 Bon Bons



INGREDIENTS

RICH'S Chocolate Ganache Base (#24585)

Semi-Sweet chocolate

1 Package of Chocolate Chip Cookies

1 qt. Heavy whipping cream

Cocoa powder

espresso powder

1/4 C Extra virgin coconut oil

DIRECTIONS

1 Prepare the ganache base according to package instructions using a 1:1 ratio of ganache base to chocolate. Set aside to cool

2 Whip the heavy whipping cream in a stand mixer. Fold into the prepared chocolate ganache in a 1:1 ratio of ganache to heavy cream. Place in refrigerator to keep cool

3 Prepare the chocolate coating. In a medium sized pot, combine 1 cup of additional chocolate with coconut oil and melt over low temperature until smooth, mixing constantly. Allow to cool

4 Place a dollop of the cooled chocolate ganache mixture on each of the chocolate chip cookies. Enrobe with melted chocolate coating. Place in freezer to harden

5

Combine cocoa and espresso powder in a 1:1 ratio. Lightly dust each bon bon with the powder mixture. Garnish with espresso beans. Serve