

# MATCHA & WHITE CHOCOLATE TERRINE

## INGREDIENTS

- 200g **DLA Ivana 30% White Chocolate**
- 3 Whole eggs
- 60g Heavy cream
- 40g Unsalted butter
- 50g Vegetable oil
- 20g Matcha Powder
- Matcha powder, for decoration

## METHOD

1. Mix the whole eggs and heavy cream, then strain the mixture. Warm it over a double boiler until it reaches 40°C.
2. In another bowl, place DLA Ivana 30% White Chocolate and unsalted butter, then melt them over a double boiler. Add the vegetable oil and mix well.
3. Sift the matcha powder into the chocolate ganache, mix thoroughly.

4. Gradually add the matcha chocolate mix to the heavy cream and egg mixture and mix well until incorporated.

5. Pour the mixture into an 18cm pound molder lined with parchment paper.

6. Preheat the oven to 180°C and heat water to 70°C.

7. Place the molder in a larger baking pan half-filled with hot water. Bake for 20 minutes.

8. After baking, let it cool, keep the terrine in the mold, wrap it in plastic wrap, refrigerate overnight to set firmly.

9. Unmold the terrine, sprinkle matcha for topping, and cut using a warmed knife.

## FEATURED PRODUCT



Ivana 30%  
White Chocolate