

Tahini, Yeast, and Honey Cups

Ingredients

75.1%	751 g	tahini
3.8%	38 g	nutritional yeast
0.9%	9 g	sea salt
20.2%	202 g	honey*
as needed		tempered chocolate cups/shells
as needed		dark chocolate ganache
as needed		nutritional yeast for garnish

Directions

1. Mix all ingredients together.
2. Transfer to piping bag to pipe into chocolate shells.
3. Top with dark chocolate ganache and sprinkle with additional nutritional yeast.

*Variations:

Maple syrup or agave can be substituted for honey for a vegan confection. May need to adjust for texture/sweetness.



Blommer
— CHOCOLATE COMPANY —