



CHOCOLATE ORANGE BONBON

🏠 Basic level

CHOCOLATE SHELL

Make a splash of orange cocoa butter using a brush, clean off the excess and let it pre-crystallize.
Temper the Reno X Dark 54% chocolate at 29°C.
Fill a desired polycarbonate mold with the tempered chocolate.
Tap the mold to remove air bubbles and turn upside down to remove the excess chocolate.
Remove the excess and leave to crystallize.