



PIÑA COLADA BON BON

👤 Intermediate level



RECIPE CREATED BY:

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Pastry Chef

CHOCOLATE SHELL

Reno X White 28%
Colored Cocoa Butter

qb
qb

1. Prepare the mould with a decoration made with tempered colored cocoa butter.
2. Create a shell with Reno X White and pre-crystallize.

PIÑA COLADA GANACHE

Piña Colada Ravifruit
Reno X White 28%
Dextrose
Inverted Sugar
Butter

550g
1100g
220g
160g
370g

1. Heat up the purées with inverted sugar and dextrose
2. Pour on top of the chocolate and blend together with the butter till a smooth ganache.
3. Pre-crystallize the ganache to 28°C.
4. Pipe in the chocolate shells, fill up to 2/3 of the shells.

CRUNCHY LAYER

Pralin Delicrisp Tropical

1. Roll out the Cream between two sheets of baking paper or acetate, to a thickness of 1 mm.
2. Place it in the freezer until getting hard.
3. Cut the freezed Cream into discs with the diameter similar to internal area of the bonbon.

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**Extraordinary
made simple.**