



## CHOCOLATE AND PEAR BONBON

### CHOCOLATE SHELL

#### INGREDIENTS

BURRO DI CACAO - COLORED BLACK, TEMPERED AT 28°C

BURRO DI CACAO - COLORED GREEN, TEMPERED AT 28°C

SINFONIA CIOCCOLATO LATTE 38%

#### PREPARATION

To Taste In a polycarbonate mold refrigerated at 18°C, make dots of black cocoa butter using a toothbrush, clean the excess and let it pre-crystallize.

To Taste Spray ¼ of the mold with black cocoa butter, using a compressor and an airbrush, then let it crystallize.

Spray the entire mold with green cocoa butter, clean the excess and let it crystallize.

Lastly, the mold with the white cocoa butter, clean the excess and let it crystallize.

Once crystallized, create a chocolate shell using Sinfonia 38% milk chocolate, clean the excess chocolate and let it crystallize.

### PEAR GEL

#### INGREDIENTS

GLUCOSIO

PEAR PURÉE

CASTER SUGAR

PECTIN

- IN SOLUTION (50/50)

g 220

g 200

g 20

g 2,2

4

#### PREPARATION

Bring the glucose and puree to 55°C, in the meantime mix the granulated sugar with the pectin well and add to the syrup, bring to 75° BRIX and finally add the citric acid in solution.

Leave to cool overnight with cling film in contact.

## PEAR GANACHE

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### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%

PEAR PURÉE

LEMON JUICE

GLUCOSIO

LEVOSUCROL

g 200

g 140

g 8

g 50

g 40

g 55

### PREPARATION

Heat the pear puree with the glucose and coconut oil to 60°C, add the chocolate chips and emulsify.

Finally, add the coconut oil. Dress in molds at 30°C.

### FINAL COMPOSITION

Then proceed with the filling by creating a layer with the pear gel and one with gana-che.

Close with Sinfonia 38% milk chocolate.



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF