



CINNAMON CHOCO BON BON

DELICIOUS SPICED CHOCO BON BON

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELL

INGREDIENTS

RENO CONCERTO LATTE 34% - TEMPERED

RENO CONCERTO FONDENTE 58% - TEMPERED

PREPARATION

To Taste

Use the dark chocolate to create a striped effect into the polycarbonate mould and let pre-crystallize.

To Taste

Remove the chocolate in excess, then create a chocolate shell with the milk chocolate.

Remove the chocolate in excess and let crystallize completely.

CINNAMON GANACHE

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE - HEATED TO 30°C

CINNAMON POWDER

g 1000

Dissolve the cinnamon into CHOCOSMART using a rubber spatula.

g 15-20

Use the ganache at 28°C.

FINAL COMPOSITION

Fill the chocolate shells with the cinnamon spiced ganache.

Let crystallize until fully hardened.

When done, close the shells with tempered RENO CONCERTO LATTE 34% and let crystallize. Wait for the choco bon bons to be fully crystallized before unmoulding.