

CUOCOLATE OUTED CUELL

COFFEE CRUNCHY CHOCO BON BON

CRUNCHY CHOCO BON BON WITH COFFEE FLAVOURED FILLING

DIFFICULTY LEVEL

CHUGULATE UUTER SHELL		
INGREDIENTS		PREPARATION
RENO CONCERTO FONDENTE 64% - TEMPERED	To Taste	Use tempered RENO CONCERTO FONDENTE 64% to fill a polycarbonate mould for choco bon
		bons.
		Gently shake and tap the mould to remove any bubble.
		Wait a few seconds, then overturn the mould in order to remove the chocolate in excess and to
		create a thin chocolate shell.
		Clean the borders of the mould from the chocolate in excess and let crystallize.

COFFEE CRUNCHY FILLING

INGREDIENTS
RENO CONCERTO LATTE 34% - MELT AT 40°C g 300 Combine all the ingredients. Use the mixture at 28°C.
PRALIN DELICRISP CLASSIC g 800
FINE SOLUBLE COFFEE g 20
ground coffee g 5



FINAL COMPOSITION

Fill the chocolate shells with the crunchy filling and let crystallize.

Close the shells with tempered RENO CONCERTO FONDENTE 64% and let crystallize.

Wait for the choco bon bons to be fully crystallized before unmoulding.

