



CRUNCHY DARK CHOCO BON BON

DARK CHOCOLATE BON BON WITH CRUNCHY FILLING

DIFFICULTY LEVEL



CRUNCHY GANACHE

INGREDIENTS

RENO CONCERTO FONDENTE 64% - TEMPERED

g 500

PRALIN DELICRISP NOIR

g 1000

PREPARATION

Combine the ingredients, then pour the ganache into round silicone moulds for choco bon bons.

Let crystallize until fully hardened.

COATING

INGREDIENTS

RENO CONCERTO FONDENTE 64% - TEMPERED

To Taste

FINAL COMPOSITION

Unmould the crunchy ganache balls and dip them into tempered RENO CONCERTO FONDENTE 64% with the aid of a confectionery fork.

Place onto parchment paper or a silpat and decorate them with a transfer sheet before the chocolate fully crystallizes.