



## WHITE HEART CHOCO BON BON

EXQUISITE CHOCO BON BON WITH TEMPTING WHITE CRUNCHY FILLING

DIFFICULTY LEVEL



### CHOCOLATE OUTER SHELL

---

#### INGREDIENTS

RENO CONCERTO FONDENTE 64% - TEMPERED

#### PREPARATION

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.

### CRUNCHY FILLING

---

#### INGREDIENTS

PRALIN DELICRISP BLANC

g 800

Combine the two products to get a homogeneous mixture.

RENO CONCERTO BIANCO 31,50% - MELT AT 40°C

g 200-300

Use at 28°C.

## 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.

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.