

CUOCOLATE OUTED CUELL

SALTED BUTTER CARAMEL CHOCO BON BON

DELICIOUS CHOCO BON BON FILLED WITH SALTED CARAMEL GANACHE

DIFFICULTY LEVEL

CHOCULATE OUTER SHELL		
INGREDIENTS		PREPARATION
RENO CONCERTO LATTE 34% - TEMPERED	To Taste	Use tempered RENO CONCERTO LATTE 34% 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.

SALTED CARAMEL GANACHE

INGREDIENTS		PREPARATION
RENO CONCERTO LATTE 34%	g 150	Combine the two kinds of chocolate and the salt to MIRROR CARAMEL, then use an immersion
RENO CONCERTO FONDENTE 64%	g 100	blender to emulsify.
MIRROR CARAMEL - HEATED TO 50°C	g 350	When the ganache reaches the 35°C, add the butter and emulsify again.
UNSALTED BUTTER 82% FAT - SOFTENED	g 30	Let the ganache cool down to 28°C.
SALT	g 2	

FINAL COMPOSITION

Fill the chocolate shells with the salted caramel ganache and let crystallize.

Close the shells with tempered RENO CONCERTO LATTE 34% and let crystallize.

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

