



## AMERICAN GIANDUJA

SPECIAL CHOCO BON BON TO CELEBRATE THE CENTENARY OF IRCA

DIFFICULTY LEVEL



### CHOCOLATE OUTER SHELL

#### INGREDIENTS

GLITTER DUST - RUBY COLOURED

SINFONIA CIOCCOLATO LATTE 38% - TEMPERED

To Taste

To Taste

#### PREPARATION

Sprinkle the inside of the polycarbonate mould with the edible powder, then tap the mould to remove the excess.

Fill the mould with the chocolate, shake gently, then remove the chocolate in excess in order to create a thin chocolate shell.

Clean the mould from the excess and let crystallize.

### PEANUT CREMINO

#### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38% - TEMPERED

JOYPASTE NOCCIOLINA

g 330

g 270

#### PREPARATION

Mix the ingredients until well combined.

Use the mixture at 28°C.

#### FINAL COMPOSITION

Fill the chocolate shells with the peanut cremino and let crystallize.

Close the shells with the tempered chocolate.

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



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF