

JOY

SPECIAL CHOCO BON BON TO CELEBRATE THE CENTENARY OF IRCA

DIFFICULTY LEVEL B B







CHOCOLATE OUTER SHELL

INGREDIENTS		PREPARATION
RENO CONCERTO FONDENTE 64% - TEMPERED	To Taste	Transfer the dark chocolate into a paper piping bag and use it to create some dots on the inside of
RENO CONCERTO LATTE 34% - TEMPERED	To Taste	the polycarbonate mould, then let crystallize.
BURRO DI CACAO - ORANGE COLOURED, TEMPERED AT 28°C	To Taste	Use a spray gun to spray some orange coloured cocoa butter, then remove the excess with a rasp.
		Fill the mould with the milk 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.

HAZELNUT FLAVOURED GANACHE

INGREDIENTS		PREPARATION
NOCCIOLATA ICE PREMIUM	g 600	Mix all the ingredients until well combined.
RENO CONCERTO GIANDUIA LATTE 27% - MELT AT 40°C	g 450	Use the ganache at 28°C.
GRANELLA DI NOCCIOLA	g 300	

FINAL COMPOSITION

Fill the chocolate shells with the hazelnut ganache.

Let crystallize, then 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

