

CREMINO

Intermediate level

REINTERPRATATION OF A CLASSIC OF THE ITALIAN PRALINERY

OUTER SHELL

SINFONIA CIOCCOLATO BIANCO	qb
SINFONIA CIOCCOLATO LATTE 38%	qb
RENO CONCERTO FONDENTE 64%	qb
BURRO DI CACAO	qb

Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with tempered SINFONIA CIOCCOLATO BIANCO 40/42 and tempered SINFONIA CIOCCOLATO LATTE 38% to create some stripes. Remove the excess and let crystallize.
Use an airbrush to drizzle the mould with a 50/50 mixture of cocoa butter and RENO CONCERTO FONDENTE 64% tempered at 28 °C, remove the excess and let crystallize.
Once crystallized, use tempered RENO CONCERTO FONDENTE 64% to create a chocolate outer shell.

HAZELNUT CHOCOLATE CREAMY FILLING

SINFONIA NOCCIOLATO BIANCO	100g
NOCCIOLATA BIANCA	70g

Melt SINFONIA NOCCIOLATO BIANCO, add to NOCCIOLATA BIANCA and stir with a rubber spatula.
Use the chocolate cream at the temperature of 28 °C to half-fill the choco bon bon.
Refrigerate until the crystallization is complete.

GIANDUIA CHOCOLATE CREAMY FILLING

SINFONIA GIANDUIA FONDENTE	100g	Melt SINFONIA GIANDUIA FONDENTE, add to PRALIN AMANDE NOISETTE and stir with a rubber spatula. Use the chocolate cream, at the temperature of 28 °C, to fill the choco bon bon mould.
PRALINE AMANDE NOISETTE	70g	

FINAL COMPOSITION

Once the second chocolate creamy filling is crystallized too, use tempered RENO CONCERTO FONDENTE 64% to close the choco bon bon.
Wait for the crystallization to be completed before removing from the mould.