



APRICOT AND HAZELNUT BONBON

👤 Intermediate level

CHOCOLATE SHELL

INGREDIENTS

[BURRO DI CACAO](#)

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SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

- qb In a polycarbonate mold chilled at 18°C,
 - qb Spray small circles of orange cocoa butter inside the mold, using a
 - qb compressor and an airbrush, and let them crystallize.
- Spray the entire mold with white cocoa butter, clean the excess and let it crystallize.
- Once crystallized, create a chocolate shell using Sinfonia 38% milk chocolate, clean the excess chocolate and let it crystallize.

CRUNCHY HAZELNUT CREMINO

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO

sunflower seed oil

PREPARATION

- 400g Temper the chocolate at 26.5°C, add the rice oil, toasted sesame and mix
- 40g well.
- 60g

Final composition

Then proceed with the filling by creating a layer of fruit in apricot cream and one of cremino, working with Sinfonia 38% milk chocolate.



RECIPE CREATED BY:

FRANCESCO MAGGIO

CIOCCOLATIERE