



APRICOT AND HAZELNUT BONBON

👤 Intermediate level

CHOCOLATE SHELL

INGREDIENTS

[BURRO DI CACAO](#)

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SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

In a polycarbonate mold chilled at 18°C, Spray small circles of orange cocoa butter inside the mold, using a 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 shirt 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.