

APRICOT AND HAZELNUT BONBON

Intermediate level



RECIPE CREATED BY:

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Cioccolatiere

CHOCOLATE SHELL

BURRO DI CACAO	qb	In a polycarbonate mold chilled at 18°C,
BURRO DI CACAO	qb	Spray small circles of orange cocoa butter inside the mold,
SINFONIA CIOCCOLATO LATTE 38%	qb	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

SINFONIA NOCCIOLATO BIANCO	400g	Temper the chocolate at 26.5°C, add the rice oil, toasted sesame and mix well.
sunflower seed oil	40g	
	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.

irca GROUP

Extraordinary made simple.