



APRICOT AND HAZELNUT BONBON

👤 Intermediate level



RECIPE CREATED BY:

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Cioccolatiere

CHOCOLATE SHELL

BURRO DI CACAO

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SINFONIA CIOCCOLATO LATTE 38%

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

SINFONIA NOCCIOLATO BIANCO

sunflower seed oil

400g

40g

60g

Temper the chocolate at 26.5°C, add the rice oil,
toasted sesame and mix well.

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.

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GROUP

Extraordinary
made simple.