



MANDARIN AND COCONUT BONBON

👤 Intermediate level



RECIPE CREATED BY:

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Cioccolatiere

CHOCOLATE SHELL

BURRO DI CACAO

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SINFONIA CARAMEL ORO

qb In a polycarbonate mold refrigerated at 18°C, make
qb dots of black cocoa butter using a toothbrush, clean
qb the excess and let it pre-crystallize.
Spray ¼ of the mold with black cocoa butter, using a
compressor and an airbrush, then let it crystallize.
Spray the entire mold with Orange cocoa butter, clean
the excess and let it crystallize.
Lastly, the mold with the white cocoa butter, clean the
excess and let it crystallize.
Once crystallized, create a chocolate shirt using
Sinfonia Caramel oro, clean the excess chocolate and
let it crystallize.

MANDARIN AND COCONUT CREMINO

SINFONIA CARAMEL ORO

seed oil

grated coconut

250g

30g

75g

20g

Toast the grated coconut at 160°C for 10 minutes and
then let it cool.
Temper the Sinfonia Caramel gold at 28.5°C. Add the
rice oil and coconut butter previously melted at 24-
25°C to the tempered chocolate.
Emulsify well with a mixer and finally add the toasted
grated coconut.
Dress in the molds.

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**Extraordinary
made simple.**