



MANDARIN AND COCONUT BONBON

👤 Intermediate level

CHOCOLATE SHELL

INGREDIENTS

[BURRO DI CACAO](#)

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SINFONIA CARAMEL ORO

PREPARATION

In a polycarbonate mold refrigerated at 18°C, make dots of black cocoa butter using a toothbrush, clean the excess and let it pre-crystallize.

Spray $\frac{1}{4}$ 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 crystallise.

Once crystallized, create a chocolate shirt using Sinfonia Caramel oro, clean the excess chocolate and let it crystallize.

MANDARIN AND COCONUT CREMINO

INGREDIENTS

SINFONIA CARAMEL ORO

seed oil

grated coconut

PREPARATION

250g Toast the grated coconut at 160°C for 10 minutes and then let it cool.

30g 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.

20g Emulsify well with a mixer and finally add the toasted grated coconut. Dress in the molds.