

COFFEE BEAN

Intermediate level

EXQUISITE CAPPUCINO FLAVOURED CHOCO BON BON

CHOCOLATE OUTER SHELL

RENO CONCERTO FONDENTE 58%	qb

Use tempered RENO CONCERTO FONDENTE 58 % to fill a polycarbonate mould for choco bon bons with a coffee-bean shape.
Gently shake and tap the mould to remove any bubble.
Wait a few seconds, then overturn the mould in order to remove the chocolate in excess and to create a thin chocolate shell.
Clean the borders of the mould from the chocolate in excess and let crystallize.

CAPPUCINO FLAVOURED ANHYDROUS GANACHE

CHOCOSMART CIOCCOLATO BIANCO	1000g
fine soluble coffee	25g
ground coffee	8g

Combine the powdered ingredients to CHOCOSMART and stir gently.
Use the ganache at 28°C.

FINAL COMPOSITION

Fill the chocolate shells with the ganache.
Let crystallize until fully hardened.
Close the shells with the tempered chocolate.
Wait for the choco bon bons to be fully crystallized before unmoulding.