

ORANGE AND MILK CHOCOLATE BONBON

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

CHOCOLATE SHELL

BURRO DI CACAO - COLORED BLACK, TEMPERED AT 28°C	qb	In a polycarbonate mold chilled at 18°C, Spray ¼ of the mold with black cocoa butter, using a compressor and an airbrush, then let it crystallize.
BURRO DI CACAO - COLORED RED AND GOLD, TEMPERED AT 28°C	qb	Spray the entire mold with the red and gold cocoa butter, wipe off the excess and let it crystallize.
SINFONIA CIOCCOLATO FONDENTE 68%	qb	Lastly, the mold with the white cocoa butter, clean the excess and let it crystallise. Once crystallized, create a chocolate shirt using Sinfonia 68% dark chocolate, clean the excess chocolate and let it crystallize.

ORANGE GEL

	250g	Bring the orange puree to 60°C, add the pectin previously mixed with the 45g. of sugar and continue cooking. Heat well, add the sugars one after the other. Cook everything until 72 brix, add the citric acid, leave to cool overnight.
pectin	3g	
caster sugar	35g	
caster sugar	62g	
	88	
GLUCOSIO	50g	
LEVOSUCROL	60g	

MILK CHOCOLATE CREMINO

SINFONIA CIOCCOLATO LATTE 38%	160g	Temper the milk chocolate at 29.5°C and mix all the ingredients together and pour into the moulds.
sunflower seed oil	20g	
	20g	

irca GROUP

Extraordinary made simple.

FINAL COMPOSITION

Then proceed with the filling by creating a layer with the orange gel and one with cremino.
Close with Sinfonia 38% milk chocolate.