



# ORANGE AND MILK CHOCOLATE BONBON

👤 Intermediate level



RECIPE CREATED BY:

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## CHOCOLATE SHELL

BURRO DI CACAO - COLORED BLACK,  
TEMPERED AT 28°C

BURRO DI CACAO - COLORED RED  
AND GOLD, TEMPERED AT 28°C  
SINFONIA CIOCCOLATO FONDENTE  
68%

- 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.
- qb Spray the entire mold with the red and gold cocoa butter, wipe off the excess and let it crystallize.
- qb Lastly, the mold with the white cocoa butter, clean the excess and let it crystallize.  
Once crystallized, create a chocolate shirt using Sinfonia 68% dark chocolate, clean the excess chocolate and let it crystallize.

## ORANGE GEL

pectin  
caster sugar  
caster sugar

GLUCOSIO  
LEVOSUCROL

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



Extraordinary  
made simple.

## MILK CHOCOLATE CREMINO

SINFONIA CIOCCOLATO LATTE 38%  
sunflower seed oil

160g  
20g  
20g

Temper the milk chocolate at 29.5°C and mix all the ingredients together and pour into the moulds.

## 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.



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