

ZABAGLIONE CHOCO BON BON

Intermediate level

EXQUISITE CHOCO BON BON FLAVOURED WITH MARSALA WINE

CHOCOLATE OUTER SHELL

RENO CONCERTO BIANCO 31,50%	qb	Drizzle the polycarbonate mould with RENO CONCERTO FONDENTE 58%, then create a thin chocolate shell with RENO CONCERTO BIANCO 31.5%. Remove the chocolate in excess and let crystallize.
RENO CONCERTO FONDENTE 58%	qb	

ZABAGLIONE FLAVOURED GANACHE

RENO CONCERTO BIANCO 31,50%	1000g	Bring cream and PASTA ZABAIONE to boil, then pour the chocolate onto the mixture and emulsify using an immersion blender. Use the ganache at the temperature of 28°C.
liquid cream 35% fat	400g	
PASTA ZABAIONE	350g	

FINAL COMPOSITION

Fill the chocolate shells with the ganache and let crystallize until fully hardened.
When done, close the shells with tempered RENO CONCERTO BIANCO 31.5% and let crystallize.
Wait for the choco bon bons to be fully crystallized before unmoulding.

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