



# ZABAGLIONE CHOCO BON BON

👤 Intermediate level

EXQUISITE CHOCO BON BON FLAVOURED WITH MARSALA WINE

## CHOCOLATE OUTER SHELL

### INGREDIENTS

RENO CONCERTO BIANCO 31,50%  
RENO CONCERTO FONDENTE 58%

### PREPARATION

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.

## ZABAGLIONE FLAVOURED GANACHE

### INGREDIENTS

RENO CONCERTO BIANCO 31,50%  
liquid cream 35% fat  
PASTA ZABAIONE

### PREPARATION

1000g Bring cream and PASTA ZABAIONE to boil, then pour the chocolate onto the  
400g mixture and emulsify using an immersion blender.  
350g Use the ganache at the temperature of 28°C.

## 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.