



ZABAGLIONE CHOCO BON BON

👤 Intermediate level

EXQUISITE CHOCO BON BON FLAVOURED WITH MARSALA WINE

CHOCOLATE OUTER SHELL

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

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

ZABAGLIONE FLAVOURED GANACHE

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

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

Extraordinary
made simple.