

DARK CHOCOLATE AND RASPBERRY BONBON

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

CHOCOLATE SHELL

BURRO DI CACAO BURRO DI CACAO BURRO DI CACAO	qb	In a polycarbonate mold refrigerated at 18°C, make dots of black cocoa butter using a toothbrush, clean the excess and let it pre-crystallize.
SINFONIA CIOCCOLATO LATTE 38%	qb	Spray ¼ of the mold with gold cocoa butter, using a compressor and an airbrush, then let it crystallize. Spray the entire mold with red cocoa butter, clean the excess and let it crystallize. Lastly, the mold with the white cocoa butter, clean the excess and let it crystallise. Once crystallized, create a chocolate shirt using Sinfonia 38% milk chocolate, clean the excess chocolate and let it crystallize.

RASPBERRY GEL

raspberry purée	250g	Bring the raspberry puree to 60°C, add the pectin previously mixed with the 45g. 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	4g	
sugar	22g	
dextrose	31g	
caster sugar	130g	
GLUCOSIO	100g	
	4g	

DARK CHOCOLATE CREMINO

SINFONIA CIOCCOLATO FONDENTE 68%	160g	Temper the dark chocolate at 31.0°C, mix all the ingredients together and pour into the moulds.
vegetable oil	40g	
	20g	

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Extraordinary made simple.

FINAL COMPOSITION

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