

# DARK CHOCOLATE AND RASPBERRY BONBON

👤 Intermediate level



**RECIPE CREATED BY:**

Omar Ibrik  
Pastry Chef



## CHOCOLATE SHELL

BURRO DI CACAO

BURRO DI CACAO

BURRO DI CACAO

SINFONIA CIOCCOLATO LATTE 38%

- 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.
- 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 crystallize. Once crystallized, create a chocolate shirt using Sinfonia 38% milk chocolate, clean the excess chocolate and let it crystallize.

## RASPBERRY GEL

raspberry purée

pectin

sugar

dextrose

caster sugar

GLUCOSIO

250g

4g

22g

31g

130g

100g

4g

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.

**irca**  
GROUP

Extraordinary  
made simple.

## DARK CHOCOLATE CREMINO

SINFONIA CIOCCOLATO FONDENTE

68%

vegetable oil

160g

40g

20g

Temper the dark chocolate at 31.0°C, mix all the ingredients together and pour into the moulds.

## FINAL COMPOSITION

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



Extraordinary  
made simple.