



DARK CHOCOLATE AND RASPBERRY BONBON

👤 Intermediate level

CHOCOLATE SHELL

INGREDIENTS

[BURRO DI CACAO](#)

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SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

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.

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

INGREDIENTS

raspberry purée

pectin

sugar

dextrose

caster sugar

[GLUCOSIO](#)

PREPARATION

250g Bring the raspberry puree to 60°C, add the pectin previously mixed with the

4g 45g. sugar and continue cooking.

22g Heat well, add the sugars one after the other.

31g Cook everything until 72 brix, add the citric acid, leave to cool overnight.

130g

100g

4g

DARK CHOCOLATE CREMINO

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%
vegetable oil

PREPARATION

160g Temper the dark chocolate at 31.0°C, mix all the ingredients together and
40g pour into the moulds.
20g

Final composition

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