



# 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.
- qb Spray  $\frac{1}{4}$  of the mold with gold cocoa butter, using a compressor and an airbrush, then let it crystallize.
- qb 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

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### 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

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



**RECIPE CREATED BY:**

**OMAR IBRIK**

**PASTRY CHEF**