

CHOCOLATE AND CASSIS BONBON

Intermediate level



RECIPE CREATED BY:

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Cioccolatiere

CHOCOLATE SHELL

BURRO DI CACAO	qb	In a polycarbonate mold refrigerated at 18°C, make circular movements with the red cocoa butter, using a compressor and an airbrush and then let it crystallise. Spray the entire mold with white cocoa butter, clean the excess and let it crystallize. Once crystallized, create a chocolate shirt using Sinfonia Cioccolato Latte 38%, clean the excess chocolate and let it crystallize.
BURRO DI CACAO	qb	
SINFONIA CIOCCOLATO LATTE 38%		

CASSIS GANACHE

SINFONIA CIOCCOLATO LATTE 38%	200g	Bring the liquids with sugars to 38-40°C. Melt the Sinfonia Cioccolato Latte 38% at 45°C, add the liquids and sugars, then emulsify and finally add the clarified butter. Pour the mixture into a mold at a temperature of 30°C and leave to crystallize for at least 24 hours at 16-18°C.
red fruit purée	150g	
lemon juice		
GLUCOSIO	50g	
dextrose	40g	
LEVOSUCROL	40g	
	12g	

FINAL COMPOSITION

Then proceed with the filling by creating a layer of Blueberry Cream Fruit and one of Cassis Ganache.
Finish with Sinfonia Cioccolato Latte 38%.

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Extraordinary made simple.