



CHOCOLATE AND CASSIS BONBON

chef Intermediate level

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO

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SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

- qb In a polycarbonate mold refrigerated at 18°C, make circular movements with
- qb 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.

CASSIS GANACHE

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

red fruit purée

lemon juice

GLUCOSIO

dextrose

LEVOSUCROL

PREPARATION

- 200g Bring the liquids with sugars to 38-40°C.
- 150g Melt the Sinfonia Cioccolato Latte 38% at 45°C, add the liquids and sugars, then emulsify and finally add the clarified butter.
- 50g Pour the mixture into a mold at a temperature of 30°C and leave to
- 40g crystallize for at least 24 hours at 16-18°C.
- 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%.