



CHOCOLATE AND CASSIS BONBON

👤 Intermediate level



RECIPE CREATED BY:

Francesco Maggio
Cioccolatiere

CHOCOLATE SHELL

BURRO DI CACAO

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SINFONIA CIOCCOLATO LATTE 38%

qb

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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.

CASSIS GANACHE

SINFONIA CIOCCOLATO LATTE 38%

red fruit purée

lemon juice

GLUCOSIO

dextrose

LEVOSUCROL

200g

150g

50g

40g

40g

12g

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.

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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