



CHOCOLATE AND PEAR 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 dots of black cocoa butter using a toothbrush, clean the excess and let it pre-crystallize.
- qb Spray ¼ of the mold with black cocoa butter, using a compressor and an airbrush, then let it crystallize.
- Spray the entire mold with green 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.

PEAR GEL

INGREDIENTS

GLUCOSIO

pear purée

caster sugar

pectin

PREPARATION

- 220g Bring the glucose and puree to 55°C, in the meantime mix the granulated sugar with the pectin well and add to the syrup, bring to 75° BRIX and finally add the citric acid in solution.
- 20g
- 2,2g Leave to cool overnight with cling film in contact.

PEAR GANACHE

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%

pear purée

lemon juice

GLUCOSIO

LEVOSUCROL

PREPARATION

200g Heat the pear puree with the glucose and coconut oil to 60°C, add the

140g chocolate chips and emulsify.

8g Finally, add the coconut oil. Dress in molds at 30°C.

50g

40g

55g

Final composition

Then proceed with the filling by creating a layer with the pear gel and one with gana-che.

Close with Sinfonia 38% milk chocolate.