



CHOCOLATE AND PEAR BONBON

👤 Intermediate level



RECIPE CREATED BY:

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Cioccolatiere

CHOCOLATE SHELL

BURRO DI CACAO

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SINFONIA CIOCCOLATO LATTE 38%

qb

qb

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.
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 crystallize.
Once crystallized, create a chocolate shirt using Sinfonia 38% milk chocolate, clean the excess chocolate and let it crystallize.

PEAR GEL

GLUCOSIO

pear purée

caster sugar

pectin

220g

200g

20g

2,2g

4

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° BRX and finally add the citric acid in solution.
Leave to cool overnight with cling film in contact.

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GROUP

Extraordinary
made simple.

PEAR GANACHE

SINFONIA CIOCCOLATO FONDENTE

56%	200g	Heat the pear puree with the glucose and coconut oil to 60°C, add the chocolate chips and emulsify. Finally, add the coconut oil. Dress in molds at 30°C.
pear purée	140g	
lemon juice	8g	
<u>GLUCOSIO</u>	50g	
<u>LEVOSUCROL</u>	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.



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