

# CHOCOLATE AND PEAR BONBON

Intermediate level




RECIPE CREATED BY:

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Cioccolatiere


## CHOCOLATE SHELL

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|---|---|---|
| BURRO DI CACAO | 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.<br>Spray ¼ of the mold with black cocoa butter, using a compressor and an airbrush, then let it crystallize.<br>Spray the entire mold with green cocoa butter, clean the excess and let it crystallize.<br>Lastly, the mold with the white cocoa butter, clean the excess and let it crystallise.<br>Once crystallized, create a chocolate shirt using Sinfonia 38% milk chocolate, clean the excess chocolate and let it crystallize. |
| BURRO DI CACAO | qb | |
| SINFONIA CIOCCOLATO LATTE 38% | qb | |

## PEAR GEL

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|---|---|---|
| GLUCOSIO | 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.<br>Leave to cool overnight with cling film in contact. |
| pear purée | 200g | |
| caster sugar | 20g | |
| pectin | 2,2g | |
| | 4 | |

## PEAR GANACHE

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|---|---|---|
| SINFONIA CIOCCOLATO FONDENTE 56% | 200g | Heat the pear puree with the glucose and coconut oil to 60°C, add the chocolate chips and emulsify.<br>Finally, add the coconut oil. Dress in molds at 30°C. |
| pear purée | 140g | |
| lemon juice | 8g | |
| GLUCOSIO | 50g | |
| LEVOSUCROL | 40g | |
| | 55g | |


irca GROUP

Extraordinary made simple.

## 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.