



CHOCOLATE AND PEAR BONBON

👤 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
- qb 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
- 200g sugar with the pectin well and add to the syrup, bring to 75° BRIX and finally
- 20g add the citric acid in solution.
- 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.