

# **ESOTIC BON BON DOMORI**

### **BANANA CARAMEL**

glucose syrup

banana purée

softened butter

vanilla beans

pectin

liquid cream

INGREDIENTS PREPARATION

sugar 300g Caramelize the sugar and isomalt

ISOMALT 100g Cook with cream, banana puree, glucose syrup and pectin, bring to the boil

100g Add the butter

350g cook again at 108°C

350g remove from the heat source

10g emulsify with blade mixer

3g cool and use

150g

### MANGO AND LIME GANACHE

### **INGREDIENTS**

mango purée	143g
water	26g
lime juice	10g
grated lime zest	5g
glucose syrup	153g
dextrose	38g

# ARRIBA DARK 64% BURRO DI CACAO concentrated butter oil

23g	
358g	PREPARATIO

15g Combine water, mango puree, lime puree and lime zest.

102g

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Heat to 45°C and insert: glucose syrup, dextrose, sorbitol and mix to disperse correctly

Melt the chocolate at 35°C together with the cocoa butter and emulsify the two compounds

Add the softened anhydrous butter and emulsify

Finish with the oil, continuing to emulsify

Check that the final temperature is 30-32°C, place in the mold and leave to stabilize for 8 hours before closing the pralines

### **CHOCOLATE SHELL**

### INGREDIENTS

ARRIBA DARK 64%

### **PREPARATION**

Precrystallize ARRIBA 64% chocolate at 30.5°C and create the shell

## **Final composition**

Make a layer of banana caramel and then one of ganache Allow to crystallize for at least 8 hours before closing.