



# ESOTIC BON BON DOMORI

👤 Advanced level

## BANANA CARAMEL

### INGREDIENTS

sugar  
ISOMALT  
glucose syrup  
liquid cream  
banana purée  
vanilla beans  
pectin  
softened butter

### PREPARATION

300g Caramelize the sugar and 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  
water  
lime juice  
grated lime zest  
glucose syrup  
dextrose

ARRIBA DARK 64%

BURRO DI CACAO

concentrated butter  
oil

### PREPARATION

143g Combine water, mango puree, lime puree and lime zest.  
26g  
10g Heat to 45°C and insert: glucose syrup, dextrose, sorbitol and mix to disperse  
5g correctly  
153g  
38g Melt the chocolate at 35°C together with the cocoa butter and emulsify the  
23g two compounds  
358g Add the softened anhydrous butter and emulsify  
15g  
102g Finish with the oil, continuing to emulsify  
31g

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.