



# ESOTIC BON BON DOMORI

🏠 Advanced level

## BANANA CARAMEL

sugar	300g
<u>ISOMALT</u>	100g
glucose syrup	100g
liquid cream	350g
banana purée	350g
vanilla beans	10g
pectin	3g
softened butter	150g

Caramelize the sugar and isomalt  
Cook with cream, banana puree, glucose syrup and pectin, bring to the boil  
Add the butter  
cook again at 108°C  
remove from the heat source  
emulsify with blade mixer  
cool and use

## MANGO AND LIME GANACHE

mango purée	143g
water	26g
lime juice	10g
grated lime zest	5g
glucose syrup	153g
dextrose	38g
<u>ARRIBA DARK 64%</u>	23g
<u>BURRO DI CACAO</u>	358g
concentrated butter	15g
oil	102g
	31g

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

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

ARRIBA DARK 64%

qb 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.



Extraordinary  
made simple.