



ESOTIC BON BON DOMORI

chef 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

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.