



MANGO AND SPICY MILK CHOCOLATE BONBON

chef Intermediate level

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO

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RENO X LATTE

PREPARATION

- qb In a polycarbonate mold chilled at 18°C, spray 1/3 of the mold with green,
- qb wipe off excess and allow to precrystallize.
- qb Spray the other end of the praline red, let it crystallize.
- qb Then spray the entire mold yellow.
- qb use a silicone mold to achieve the desired effect.
- Spray the entire mold with white butter, clean off the excess and let it pre-crystallize.
- Temper the melting chocolate at 30-31°C. Fill a hemisphere-shaped polycarbonate mold with the tempered chocolate.
- Shake the mold to remove air bubbles and invert to remove excess chocolate.
- Remove excess and let it crystallize.

LIQUID MANGO

INGREDIENTS

mango purée

GLUCOSIO

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

200g Bring the puree and glucose to 75°Brix in a small saucepan.

240g Once the Brix level has been reached, add the lime zest and citric acid and

20g leave to cool overnight.

MILK GANACHE

INGREDIENTS

RENO X LATTE

passion fruit purée

glucose syrup

dextrose

chili pepper powder

PREPARATION

194g Bring the liquids with sugars to 38-40°C.

65g Melt the RENO

13g Pour the mixture into a mold at a temperature of 30°C and leave to

7g crystallize for at least 24 hours at 16-18°C.

22g

0,3g

Final composition

Procedere quindi alla farcitura realizzando uno strato di mango liquido ed uno di Ganache al latte

Chiudere con il RENO X Latte.