

MANGO AND SPICY MILK CHOCOLATE BONBON

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO
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RENO X LATTE

PREPARATION

In a polycarbonate mold chilled at 18° C, spray 1/3 of the mold with green, wipe off excess and allow to precrystallize.

Spray the other end of the praline red, let it crystallize.

Then spray the entire mold yellow.

use a silicone mold to achieve the desired effect.

Spray the entire mold with white butter, clean off the excess and let it precrystallize.

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	PREPARATION
RENO X LATTE 1949	Bring the liquids with sugars to 38-40°C.
passion fruit purée 65g	Melt the RENO
glucose syrup 13g	Pour the mixture into a mold at a temperature of 30°C and leave to
dextrose 7g	crystallize for at least 24 hours at 16-18°C.
220	
chili pepper powder 0,39	

Final composition

Procedere quindi alla farcitura realizzando uno strato di mango liquido ed uno di Ganache al latte Chiudere con il RENO X Latte.