



# MANGO AND SPICY MILK CHOCOLATE BONBON

👨‍🍳 Intermediate level

## 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 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

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### 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

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### 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

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

Chiudere con il RENO X Latte.