

MANGO AND SPICY MILK CHOCOLATE BONBON

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

CHOCOLATE SHELL

BURRO DI CACAO	qb	In a polycarbonate mold chilled at 18°C, spray 1/3 of the mold with green, wipe off excess and allow to precrystallize.
BURRO DI CACAO	qb	Spray the other end of the praline red, let it crystallize.
BURRO DI CACAO	qb	Then spray the entire mold yellow.
BURRO DI CACAO	qb	use a silicone mold to achieve the desired effect.
RENO X LATTE	qb	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

mango purée	200g	Bring the puree and glucose to 75°Brix in a small saucepan.
GLUCOSIO	240g	Once the Brix level has been reached, add the lime zest and citric acid and leave to cool overnight.
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	20g	

MILK GANACHE

RENO X LATTE	194g	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 crystallize for at least 24 hours at 16-18°C.
dextrose	7g	
	22g	
chili pepper powder	0,3g	

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Extraordinary made simple.

FINAL COMPOSITION

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