



MANGO AND SPICY MILK CHOCOLATE BONBON

👤 Intermediate level



RECIPE CREATED BY:

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Pastry Chef

CHOCOLATE SHELL

BURRO DI CACAO

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RENO X LATTE

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

LIQUID MANGO

mango purée

GLUCOSIO

JOYPASTÉ VANIGLIA

MADAGASCAR/BOURBON

200g

240g

20g

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

Once the Brix level has been reached, add the lime
zest and citric acid and leave to cool overnight.

irca
GROUP

Extraordinary
made simple.

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
dextrose	7g	and leave to crystallize for at least 24 hours at 16-18°C.
	22g	
chili pepper powder	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.



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