



CHOCO CHERRY BONBON

👤 Intermediate level



RECIPE CREATED BY:

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Cioccolatiere

CHOCOLATE SHELL

BURRO DI CACAO

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SINFONIA CIOCCOLATO LATTE 38%

qb In a polycarbonate mold chilled at 18°C,
qb Spray small circles of dark purple cocoa butter inside
qb the mold, using a compressor and an airbrush, and let them crystallize.
Spray the entire mold with purple cocoa butter, clean off the excess and let it crystallize.
Lastly, the mold with the white cocoa butter, clean the excess and let it crystallize.
Once crystallized, create a chocolate shirt using Sinfonia 38% milk chocolate, clean the excess chocolate and let it crystallize.

GRIOTTE GEL

sour cherry purée

pectin

sugar

dextrose

caster sugar

GLUCOSIO

250g Bring the cherry puree to 60°C, add the pectin
4g previously mixed with the 45g. sugar and continue
22g cooking.
31g Heat well, add the sugars one after the other. Cook
131g everything until 72 brix, add the citric acid, leave to
100g cool overnight.
4g

irca
GROUP

Extraordinary
made simple.

DARK CHOCOLATE GANACHE

liquid cream 35% fat

LEVOSUCROL

GLUCOSIO

SINFONIA CIOCCOLATO FONDENTE

68%

160g

30g

25g

300g

40g

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

Melt the chocolate at 45°C.

Add the cream to the chocolate, then emulsify.

And finally add the butter. 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.