

CHOCO CHERRY BONBON

Intermediate level



RECIPE CREATED BY:

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Cioccolatiere

CHOCOLATE SHELL

BURRO DI CACAO	qb	In a polycarbonate mold chilled at 18°C,
BURRO DI CACAO	qb	Spray small circles of dark purple cocoa butter inside the
SINFONIA CIOCCOLATO LATTE 38%	qb	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 crystallise.
		Once crystallized, create a chocolate shirt using Sinfonia 38% milk chocolate, clean the excess chocolate and let it crystallize.

GRIOTTE GEL

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

DARK CHOCOLATE GANACHE

liquid cream 35% fat	160g	Bring the liquids with sugars to 38-40°C.
LEVOSUCROL	30g	Melt the chocolate at 45°C.
GLUCOSIO	25g	Add the cream to the chocolate, then emulsify.
SINFONIA CIOCCOLATO FONDENTE 68%	300g	And finally add the butter. Pour the mixture into a mold at a
	40g	temperature of 30°C and leave to crystallize for at least 24 hours at 16-18°C.

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Extraordinary made simple.