



CHOCO CHERRY BONBON

chef Intermediate level

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO

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SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

- qb In a polycarbonate mold chilled at 18°C,
- qb Spray small circles of dark purple cocoa butter inside the mold, using a compressor and an airbrush, and let them crystallize.
- qb 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

INGREDIENTS

sour cherry purée

pectin

sugar

dextrose

caster sugar

GLUCOSIO

PREPARATION

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

DARK CHOCOLATE GANACHE

INGREDIENTS

liquid cream 35% fat

LEVOSUCROL

GLUCOSIO

SINFONIA CIOCCOLATO FONDENTE 68%

PREPARATION

160g Bring the liquids with sugars to 38-40°C.

30g Melt the chocolate at 45°C.

25g Add the cream to the chocolate, then emulsify.

300g And finally add the butter. Pour the mixture into a mold at a temperature of

40g 30°C and leave to crystallize for at least 24 hours at 16-18°C.