

CHOCO CHERRY BONBON

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO BURRO DI CACAO

SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

In a polycarbonate mold chilled at 18°C,

Spray small circles of dark purple cocoa butter inside 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 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, 31a 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.
- 300q 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.