



# CHOCO CHERRY BONBON

👤 Intermediate level

## CHOCOLATE SHELL

### INGREDIENTS

BURRO DI CACAO

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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,  
31g add the citric acid, leave to cool overnight.  
131g  
100g  
4g

## DARK CHOCOLATE GANACHE

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### 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.