



# APPLE AND CINNAMON BONBON

👤 Intermediate level



**RECIPE CREATED BY:**

Omar Ibrik  
Pastry Chef

## CHOCOLATE SHELL

BURRO DI CACAO

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SINFONIA CIOCCOLATO LATTE 38%

- qb In a polycarbonate mold refrigerated at 18°C, spray the gold cocoa butter in the center of the mold, using a compressor and an airbrush and then let it crystallise.
  - qb Spray ¼ of the mold with brown cocoa butter, wipe off excess and allow to crystallise.
  - qb Finally, spray the mold with green cocoa butter, clean off the excess and let it crystallise.
- Once crystallized, create a chocolate shirt using Sinfonia Cioccolato Latte 38%, clean the excess chocolate and let it crystallize.

## APPLE GEL

GLUCOSIO

caster sugar

pectin

- 200g
  - 220g
  - 20g
  - 2,2g
  - 4g
- Bring the glucose and puree to 55°C, in the meantime mix the granulated sugar with the pectin well and add to the syrup, bring to 75° BRX and finally add the citric acid in solution.
- Leave to cool overnight with cling film in contact.

## APPLE AND CINNAMON GANACHE

SINFONIA CIOCCOLATO LATTE 38%

lemon juice

GLUCOSIO

LEVOSUCROL

cinnamon powder

200g

140g

8g

50g

40g

55g

2g

Heat the apple puree with the sugars to 60°C, add the chocolate chips and emulsify.

Finally, add the coconut oil and ground cinnamon.

Dress in molds at 30°C.

## FINAL COMPOSITION

Heat the apple puree with the sugars to 60°C, add the chocolate chips and emulsify. Finally, add the coconut oil and ground cinnamon.

Dress in molds at 30°C.



Extraordinary  
made simple.