



APPLE AND CINNAMON BONBON

👤 Intermediate level

CHOCOLATE SHELL

INGREDIENTS

[BURRO DI CACAO](#)

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SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

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.

Spray ¼ of the mold with brown cocoa butter, wipe off excess and allow to crystallise.

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

INGREDIENTS

[GLUCOSIO](#)

caster sugar

pectin

PREPARATION

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

APPLE AND CINNAMON GANACHE

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

lemon juice

GLUCOSIO

LEVOSUCROL

cinnamon powder

PREPARATION

200g Heat the apple puree with the sugars to 60°C, add the chocolate chips and
140g emulsify.

8g Finally, add the coconut oil and ground cinnamon.

50g Dress in molds at 30°C.

40g

55g

2g

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.