



APPLE AND CINNAMON BONBON

chef Intermediate level

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO

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SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

- 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 1/4 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 sugar with the pectin well and add to the syrup, bring to 75° BRIX and finally 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.