



APPLE AND CINNAMON BONBON

👤 Intermediate level

CHOCOLATE SHELL

INGREDIENTS

[BURRO DI CACAO](#)

[BURRO DI CACAO](#)

[BURRO DI CACAO](#)

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
- qb 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

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		PREPARATION	
SINFONIA CIOCCOLATO LATTE 38%		200g	Heat the apple puree with the sugars to 60°C, add the chocolate chips and
		140g	emulsify.
lemon juice		8g	Finally, add the coconut oil and ground cinnamon.
<u>GLUCOSIO</u>		50g	Dress in molds at 30°C.
<u>LEVOSUCROL</u>		40g	
		55g	
cinnamon powder		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.