



PABANA AND PEANUT BONBON

👤 Intermediate level



RECIPE CREATED BY:

Omar Ibrik
Pastry Chef

CHOCOLATE SHELL

BURRO DI CACAO
BURRO DI CACAO
BURRO DI CACAO
SINFONIA CIOCCOLATO BIANCO

qb In a polycarbonate mold chilled at 18°C,
qb Spray one end of the mold with the green cocoa
qb butter, using a compressor and an airbrush, then let it
qb crystallize.
qb Spray one end of the mold with the red cocoa butter,
using a compressor and an airbrush, then let it
crystallize.
qb Spray the entire mold with the orange cocoa butter,
wipe off the excess and let it crystallize.
qb Lastly, the mold with the white cocoa butter, clean the
excess and let it crystallise.

PABANA GEL

LILLY PASSION FRUIT
GLUCOSIO

lime zest

200 Bring the puree and glucose to 75°Brix in a small
240g saucepan.
3g Once the Brix level has been reached, add the lime
3g zest and citric acid and leave to cool overnight.



**Extraordinary
made simple.**

PEANUTS CREMINO

SINFONIA CIOCCOLATO BIANCO	250g	Temper the chocolate at 28.5°C, add the oil and the hazelnut Joypaste and the Caramelized Almonds.
sunflower seed oil	45g	
JOYPASTE NOCCIOLINA	60g	
CAMELIZED ALMOND PIECES	30g	

FINAL COMPOSITION

Then proceed with the filling by creating a layer of pabana gel and one of Cremino.
Close with the white chocolate Sinfonia.



Extraordinary
made simple.