

PABANA AND PEANUT BONBON

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO
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SINFONIA CIOCCOLATO BIANCO

PREPARATION

In a polycarbonate mold chilled at 18°C,

Spray one end of the mold with the green cocoa butter, using a compressor and an airbrush, then let it crystallize.

Spray one end of the mold with the red cocoa butter, using a compressor and an airbrush, then let it crystallize.

Spray the entire mold with the orange cocoa butter, wipe off the excess and let it crystallize.

Lastly, the mold with the white cocoa butter, clean the excess and let it crystallise.

PABANA GEL

INGREDIENTS

LILLY PASSION FRUIT GLUCOSIO

lime zest

PREPARATION

200~ Bring the puree and glucose to 75°Brix in a small saucepan.

240g Once the Brix level has been reached, add the lime zest and citric acid and

3g leave to cool overnight.

3g

PEANUTS CREMINO

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

sunflower seed oil
JOYPASTE NOCCIOLINA
CARAMELIZED ALMOND PIECES

45g

60g **PREPARATION**

Temper the chocolate at 28.5°C, add the oil and the hazelnut Joypaste and the Caramelized Almonds.

Final composition

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