



# PABANA AND PEANUT BONBON

chef Intermediate level

## CHOCOLATE SHELL

### INGREDIENTS

BURRO DI CACAO

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SINFONIA CIOCCOLATO BIANCO

### PREPARATION

- qb In a polycarbonate mold chilled at 18°C,
- qb Spray one end of the mold with the green cocoa butter, using a compressor and an airbrush, then let it crystallize.
- qb 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

LILY 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

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### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

sunflower seed oil

JOYPASTE NOCCIOLINA

CARAMELIZED ALMOND PIECES

### PREPARATION

250g Temper the chocolate at 28.5°C, add the oil and the hazelnut Joypaste and  
45g the Caramelized Almonds.

60g

30g

### Final composition

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Then proceed with the filling by creating a layer of pavana gel and one of Cremino.

Close with the white chocolate Sinfonia.