



PABANA AND PEANUT BONBON

👤 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.
- 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

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 leave to cool overnight.
- 3g
- 3g

PEANUTS CREMINO

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

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