

PABANA AND PEANUT BONBON

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

CHOCOLATE SHELL

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

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

PEANUTS CREMINO

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

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Extraordinary made simple.