



CHOCOLATE PLASTIC

🏠 Basic level

BASIC RECIPE FOR DARK, MILK, WHITE CHOCOLATE PLASTIC

DARK CHOCOLATE PLASTIC

RENO CONCERTO FONDENTE 52%

GLUCOSIO

sugar

water

1.000g

300g

120g

80g

Bring water, GLUCOSIO and sugar to boil.

Add chocolate and emulsify.

Spread the mixture in a pan and cover with cling film, making it sticks.

Let it hardens at room temperature.

MILK CHOCOLATE PLASTIC

RENO CONCERTO LATTE 30%

GLUCOSIO

sugar

water

BURRO DI CACAO

1.000g

300g

120g

80g

50g

Bring water, GLUCOSIO and sugar to boil.

Add chocolate, BURRO DI CACAO and emulsify.

Spread the mixture in a pan and cover with cling film, making it sticks.

Let it hardens at room temperature.

WHITE CHOCOLATE PLASTIC

RENO CONCERTO BIANCO 25,50%

GLUCOSIO

sugar

water

BURRO DI CACAO

1.000g

300g

120g

80g

100g

Bring water, GLUCOSIO and sugar to boil.

Add chocolate, BURRO DI CACAO and emulsify.

Spread the mixture in a pan and cover with cling film, making it sticks.

Let it hardens at room temperature.

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GROUP

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made simple.

FINAL COMPOSITION

Work in a refining machine until the mass becomes mouldable.



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