



CHOCOLATE PLASTIC

👤 Basic level

BASIC RECIPE FOR DARK, MILK, WHITE CHOCOLATE PLASTIC

DARK CHOCOLATE PLASTIC

INGREDIENTS

RENO CONCERTO FONDENTE 52%

GLUCOSIO

sugar

water

PREPARATION

1.000g -Bring water, GLUCOSIO and sugar to boil.

300g -Add chocolate and emulsify.

120g -Spread the mixture in a pan and cover with cling film, making it sticks.

80g -Let it hardens at room temperature.

MILK CHOCOLATE PLASTIC

INGREDIENTS

RENO CONCERTO LATTE 30%

GLUCOSIO

sugar

water

BURRO DI CACAO

PREPARATION

1.000g -Bring water, GLUCOSIO and sugar to boil.

300g -Add chocolate, BURRO DI CACAO and emulsify.

120g -Spread the mixture in a pan and cover with cling film, making it sticks.

80g -Let it hardens at room temperature.

50g

WHITE CHOCOLATE PLASTIC

INGREDIENTS

RENO CONCERTO BIANCO 25,50%

GLUCOSIO

sugar

water

BURRO DI CACAO

PREPARATION

1.000g -Bring water, GLUCOSIO and sugar to boil.

300g -Add chocolate, BURRO DI CACAO and emulsify.

120g -Spread the mixture in a pan and cover with cling film, making it sticks.

80g -Let it hardens at room temperature.

100g

Final composition

Work in a refining machine until the mass becomes mouldable.