



# TROPICAL CHOCO BON BON

👤 Intermediate level

DELICIOUS TINY CHOCOLATE CUPS WITH TROPICAL FILLING

## CHOCOLATE OUTER SHELL

### INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%

### PREPARATION

qb Use tempered MINUETTO FONDENTE SANTO DOMINGO 75% to fill a polycarbonate mould for little cups. Gently shake and tap the mould to remove any bubble. Wait a few seconds, then overturn the mould in order to remove the chocolate in excess and to create a thin chocolate shell. Clean the borders of the mould from the chocolate in excess and let crystallize.

## MANGO JELLY

### INGREDIENTS

FRUTTIDOR MANGO

LILLY NEUTRO

water

### PREPARATION

500g Blend all the ingredients together until you get a smooth and homogeneous  
150g mixture.  
100g

## COCONUT CRUNCHY FILLING

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### INGREDIENTS

PRALIN DELICRISP COCONTY

CHOCOSMART CIOCCOLATO LATTE

### PREPARATION

800g Mix all ingredients until you get a homogeneous well-combined mixture.

200g Use at 28°C.

### Final composition

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Remove the chocolate cups from the mould, half-fill them with the liquid gelatin and refrigerate until the jelly hardens.

Close the cups with the coconut crunchy filling, decorate as you prefer and refrigerate until fully hardened.