

# TROPICAL CHOCO BON BON

DELICIOUS TINY CHOCOLATE CUPS WITH TROPICAL FILLING

## **CHOCOLATE OUTER SHELL**

#### **INGREDIENTS**

MINUETTO FONDENTE SANTO DOMINGO 75%

## **PREPARATION**

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**

#### **INGREDIENTS**

PRALIN DELICRISP COCONTY

200g

### **PREPARATION**

Mix all ingredients until you get a homogeneous well-combined mixture. Use at 28°C.

# **Final composition**

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.