



# TROPICAL CHOCO BON BON

👤 Intermediate level

DELICIOUS TINY CHOCOLATE CUPS WITH TROPICAL FILLING

## CHOCOLATE OUTER SHELL

MINUETTO FONDENTE SANTO  
DOMINGO 75%

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

FRUTTIDOR MANGO  
LILLY NEUTRO  
water

500g  
150g  
100g

Blend all the ingredients together until you get a smooth and homogeneous mixture.

## COCONUT CRUNCHY FILLING

PRALIN DELICRISP COCONTY  
CHOCOSMART CIOCCOLATO LATTE

800g  
200g

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

Use at 28°C.

**irca**  
GROUP

Extraordinary  
made simple.

## 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.



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