

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

COCONUT CRUNCHY FILLING

PRALIN DELICRISP COCONTY	800g	Mix all ingredients until you get a homogeneous well-combined mixture. Use at 28°C.
CHOCOSMART CIOCCOLATO LATTE	200g	

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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