

1946

Advanced level

SPECIAL CHOCO BON BON TO CELEBRATE THE CENTENARY OF IRCA

CHOCOLATE OUTER SHELL

BURRO DI CACAO	qb	Use a brush torizzle the polycarbonate mould with green coloured cocoa butter.
BURRO DI CACAO	qb	Remove the excess with a rasp and let pre-crystallize.
BURRO DI CACAO	qb	Use a brush and a spray gun to create some dots of red coloured cocoa butter on the inside of the mould.
SINFONIA CIOCCOLATO BIANCO 33%	qb	Remove the excess with a rasp and let pre-crystallize.
		Use a spray gun to cover the inside of the mould with white cocoa butter.
		Remove the excess with a rasp and let pre-crystallize.
		Create a thin chocolate shell, remove the chocolate in excess from the mould and let crystallize.

PISTACHIO FLAVOURED CREMINO

SINFONIA CIOCCOLATO BIANCO 33%	125g	Mix the two products until well combined.
JOYPASTE PISTACCHIO SICILIA	70g	Use the ganache at 28°C.

VANILLA FLAVOURED CREMINO

WONDERCHOC WHITE	100g	Mix the two products until well combined.
JOYPASTE VANIGLIA BIANCA	10g	Use the ganache at 28°C.

RASPBERRY FLAVOURED GANACHE

FRUTTIDOR LAMPONE	150g	Emulsify all the ingredients with an immersion blender.
SINFONIA CIOCCOLATO BIANCO 33%	275g	Use the ganache at 28°C.
BURRO DI CACAO	15g	

FINAL COMPOSITION

Fill the chocolate shell for 1/3 with the pistachio cremino.
Let crystallize, then fill another 1/3 with the vanilla cremino.
Let crystallize, then fill up the remaing 1/3 with the raspberry ganache.
Let crystallize, then close the shell with the tempered chocolate.
Wait for the choco bon bons to be fully crystallized before unmoulding.