



1946

chef Advanced level

SPECIAL CHOCO BON BON TO CELEBRATE THE CENTENARY OF IRCA

CHOCOLATE OUTER SHELL

INGREDIENTS

BURRO DI CACAO

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SINFONIA CIOCCOLATO BIANCO 33%

PREPARATION

- qb Use a brush to rizzle the polycarbonate mould with green coloured cocoa butter.
- qb Remove the excess with a rasp and let pre-crystallize.
- qb Use a brush and a spray gun to create some dots of red coloured cocoa butter on the inside of the mould.
- 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

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

JOYPASTE PISTACCHIO SICILIA

PREPARATION

- 125g Mix the two products until well combined.
- 70g Use the ganache at 28°C.

VANILLA FLAVOURED CREMINO

INGREDIENTS

WONDERCHOC WHITE

JOYPASTE VANIGLIA BIANCA

PREPARATION

100g Mix the two products until well combined.

10g Use the ganache at 28°C.

RASPBERRY FLAVOURED GANACHE

INGREDIENTS

FRUTTIDOR LAMPONE

SINFONIA CIOCCOLATO BIANCO 33%

BURRO DI CACAO

PREPARATION

150g Emulsify all the ingredients with an immersion blender.

275g Use the ganache at 28°C.

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.