



# 1946

🏠 Advanced level

SPECIAL CHOCO BON BON TO CELEBRATE THE CENTENARY OF IRCA

## CHOCOLATE OUTER SHELL

BURRO DI CACAO

BURRO DI CACAO

BURRO DI CACAO

SINFONIA CIOCCOLATO BIANCO 33%

- 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.
- qb 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%

JOYPASTE PISTACCHIO SICILIA

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

## VANILLA FLAVOURED CREMINO

WONDERCHOC WHITE

JOYPASTE VANIGLIA BIANCA

- 100g Mix the two products until well combined.
- 10g Use the ganache at 28°C.

**irca**  
GROUP

Extraordinary  
made simple.

## RASPBERRY FLAVOURED GANACHE

FRUTTIDOR LAMPONE

SINFONIA CIOCCOLATO BIANCO 33%

BURRO DI CACAO

150g

275g

15g

Emulsify all the ingredients with an immersion blender.

Use the ganache at 28°C.

## 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 remaining 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.



Extraordinary  
made simple.