



1946

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

Use a brush torizzle the polycarbonate mould with green coloured cocoa butter.

Remove the excess with a rasp and let pre-crystallize.

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.