



# MISS AMERICAN PIE

👤 Advanced level

MILK CHOCOLATE BON BON WITH FRUIT FILLING

## OUTER SHELL

### INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38%

coloured cocoa butter

### PREPARATION

- qb Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with
- qb some drops of white cocoa butter tempered at 28 °C. Remove the excess. Now, drizzle with red coloured cocoa butter tempered at 28 °C to create some stripes. Remove the excess and let pre-crystallize. Use an airbrush to drizzle the mould with blue coloured cocoa butter tempered at 28 °C, remove the excess and let crystallize completely. Once crystallized, use tempered SINFONIA CIOCCOLATO LATTE 38% to create a chocolate outer shell.

## APPLE JELLY

### INGREDIENTS

ROYAL JELLY

lemon juice

FRUTTIDOR MELA

### PREPARATION

- 200g Add lemon juice to the ROYAL JELLY and bring it to the boil in the microwave.
- 20g
- 200g Then, add to the FRUTTIDOR MELA and emulsify using an immersion blender. Cool until the temperature of 28°C.

## CINNAMON FLAVOURED SHELL

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### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO

cinnamon powder

### PREPARATION

200g Melt the CHOCOSMART CIOCCOLATO BIANCO at 30°C, add  
10g ground cinnamon and blend to dissolve it.

### Final composition

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Pour the flavoured CHOCOSMART in the outer chocolate shell, shake and turn the mould upside down immediately to remove any CHOCOSMART excess.

Cool for a short time and remove CHOCOSMART excess.

Fill with the apple jelly.

Spread the tempered SINFONIA CIOCCOLATO LATTE 38% on an acetate sheet and use it to cover the choco bon bon.

Wait for the crystallization to be complete before removing from the mould.