



# MISS AMERICAN PIE

👤 Advanced level

MILK CHOCOLATE BON BON WITH FRUIT FILLING

## OUTER SHELL

### INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38%

coloured cocoa butter

### PREPARATION

Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with 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.