



HAZELNUT BONBON

🏠 Advanced level



RECIPE CREATED BY:

Christian Balbierer
Corporate Pastry Chef

CHOCOLATE SHELL

RENO X CIOCCOLATO BIANCO 28% -
Add ingredient to taste
RENO X CIOCCOLATO FONDENTE 54,5%
- Add ingredient to taste

qb Temper Reno X White 28% to 28* Celsius
qb Temper Reno X Dark 54% to 28* Celsius
Combine the two and gently create a swirl
Create a shell clean the excess chocolate and let it crystallize.

NOCCIOLATA BIANCA FILLING WITH PRALINDELICRISP CLASSIC

NOCCIOLATA BIANCA
RENO X CIOCCOLATO AL LATTE 33,6% -
Reno X should be melted at 45 degrees
PRALIN DELICRISP CLASSIC

300g Mix the Reno X and the delicroisp classic and mix well.
15g Mix in the nocciolata bianca with a spatula and use at
125g 26 ° C

FINAL COMPOSITION

As last step of the recipe, proceed with the filling
Let set to crystallize
Close shell with Reno X milk and white mix



Extraordinary
made simple.