

## Chocolate Orange Bonbon

## **Chocolate Shell**

Make a splash of orange cocoa butter using a brush, clean off the excess and let it pre-crystallize. Temper the Reno X Dark 54% chocolate at 29°C.

Fill a desired polycarbonate mold with the tempered chocolate.

Tap the mold to remove air bubbles and turn upside down to remove the excess chocolate.

Remove the excess and leave to crystallize.