



# CHOCOLATE ORANGE BONBON

🏠 Advanced level



**RECIPE CREATED BY:**

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Corporate Pastry Chef

## CHOCOLATE SHELL

RENO X CIOCCOLATO FONDENTE 54,5%

qb

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.

## CHOCOLATE ORANGE GANACHE

RENO X CIOCCOLATO FONDENTE 54,5%  
Water

360g  
400g

Bring the water and the levosucrol to a boil and add the chocolate, then mix with a hand immersion blender to create a soft ganache. Add in the Oro Agrumi paste and mix in well. Cover well and place in the refrigerator for at least 3 hours or overnight.

## FINAL COMPOSITION

Proceed with filling the shells with the chocolate orange ganache  
Close shell with Reno X Dark 54%

**irca**  
GROUP

Extraordinary  
made simple.