



BLUEBERRY HONEY LAVENDER BONBON

👤 Advanced level



RECIPE CREATED BY:

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CHOCOLATE SHELL

Purple Oil Based Color
RENO X CIOCCOLATO BIANCO 28% - to
color

- qb Mix in purple oil based color to desired shade into Reno X 28% and temper to 28*degrees Celsius
- qb Temper 2nd Reno X White 28% to 28* Celsius
Combine the two and gently create a swirl
Create a shell clean the excess chocolate and let it crystallize.

HONEY LAVENDER GANACHE

Filtered Water
dried lavender flowers

- 100ml Bring water and honey to a strong simmer (do not boil)
- 3g Add in lavender flowers.
Cover with plastic wrap and let steep 1 hour or overnight
Reheat mixture to a strong simmer (do not boil)
Through a strainer pour mixture over Reno X White 28%
With an immersion blender blend until smooth
Continue with immersion blend and dot in butter slowly and incorporate until well blended

FINAL COMPOSITION

Then proceed with the filling by creating a layer of fruit in blueberry cream and one of honey lavender ganache
Close shell with Reno X White 28% purple mix



Extraordinary
made simple.