

# EYEBALL BONBON

👤 Advanced level

## CHOCOLATE SHELL

RENO X CIOCCOLATO BIANCO 28%

Black Cocoa Butter

Cocoa Butter Red

Green Cocoa Butter

Cocoa Butter White

- qb Temper white cocoa butter and dot the mold with a small white dot using a gum paste ball tool
- qb Once the white cocoa butter has crystallized, temper the black cocoa butter
- qb Apply a larger black circle in the mold covering the white dot
- qb Once black cocoa butter is crystallized, temper the green cocoa butter
- qb Apply a larger green dot covering the black dot. Once green cocoa butter is crystallized, splatter red cocoa butter around mold
- qb Temper Reno X white 28% and create the chocolate shell

## FINAL COMPOSITION

Close bon bon with Reno X white



Extraordinary  
made simple.