



EYEBALL BONBON

chef Advanced level

Chocolate Shell

INGREDIENTS

RENO X CIOCCOLATO BIANCO 28%

Black Cocoa Butter

Cocoa Butter Red

Green Cocoa Butter

Cocoa Butter White

PREPARATION

Temper white cocoa butter and dot the mold with a small white dot using a gum paste ball tool

Once the white cocoa butter has crystallized, temper the black cocoa butter

Apply a larger black circle in the mold covering the white dot

Once black cocoa butter is crystallized, temper the green cocoa butter

Apply a larger green dot covering the black dot.

Once green cocoa butter is crystallized, splatter red cocoa butter around mold

Temper Reno X white 28% and create the chocolate shell

Final composition

Close bon bon with Reno X white