EYEBALL BONBON

Advanced level

CHOCOLATE SHELL

RENO X CIOCCOLATO BIANCO 28%	qb
Black Cocoa Butter	qb
Cocoa Butter Red	qb
Green Cocoa Butter	qb
Cocoa Butter White	

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