



CHOCOLATE ORANGE BONBON

CHOCOLATE SHELL

INGREDIENTS

RENO X CIOCCOLATO FONDENTE 54,5%

ORANGE COCOA BUTTER

PREPARATION

To Taste

Make a splash of orange cocoa butter using a brush, clean off the excess and let it pre-crystallize.

To Taste

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

INGREDIENTS

RENO X CIOCCOLATO FONDENTE 54,5%

WATER

ORANGE ORO AGRUMI PASTE

PREPARATION

g 360

Bring the water and the levosucrol to a boil and add the chocolate, then mix with a hand immersion

g 400

blender to create a soft ganache.

g 80

Add in the Oro Agrumi paste and mix in well

To Taste

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%



RECIPE CREATED FOR YOU BY CHRISTIAN BALBIERER

CORPORATE PASTRY CHEF