



CHOCOLATE PISTACHIO BONBON

CHOCOLATE SHELL

INGREDIENTS

GREEN COCOA BUTTER

GOLD COCOA BUTTER

RENO X CIOCCOLATO BIANCO 28%

To Taste

To Taste

To Taste

PREPARATION

In your prepared polycarbonate mold, swirl some Gold Cocoa Butter in each section. Let set and repeat the same for the Green Cocoa Butter. Clean any excess

Fill mold with tempered Reno X White and shake to remove air bubbles. Then invert your mold and slightly shake to remove excess chocolate.

Scrape to remove any excess chocolate and let your shells crystalize.

FILLING

INGREDIENTS

PRALIN DELICRISP NOIR

CHOCOCREAM PISTACHIO

To Taste

To Taste

PREPARATION

Fill your chocolate shell half way with Pralin Delicrisp Noir.

Then fill the remaining space with the Pistachio Chococream

FINAL COMPOSITION

Using tempered chocolate close your bon bon and let crystalize



RECIPE CREATED FOR YOU BY LINDSEY MALINOWSKI

PASTRY CHEF AMERICAS