CREME BRULEE BONBON

CHOCOLATE SHELL

INGREDIENTS		PREPARATION
GOLD COCOA BUTTER	To Taste	In your polycarbonate mold, using your finger or a brush, swirl the tempered Cocoa butter to cover all sides. Clean any excess cocoa butter and let it set.
RENO X CIOCCOLATO BIANCO 28%	To Taste	Fill your mold with tempered Reno X White, shake to remove any air bubbles. Then invert your mold and slightly shake to remove excess chocolate.
		Scrape clean any excess chocolate to create your shell. Let crystalize.

CREME BRULEE FILLING

INGREDIENTS		PREPARATION
		Make as directed on package
CREME BRULEE	g 70	Let sit in a silicone mould and refrigerate for at least 2 hours
MILK	g 250	
LIQUID CREAM	g 200	

CRUNCHY SUGAR LAYER

INGREDIENTS		PREPARATION
SUGAR	To Taste	On a silicone baking mat, spread out a thin layer of granulated sugar
TO Table	TO Taste	With a torch, carefully brulee the sugar to create little pieces of caramelized hardened sugar
		Let cool and repeat the process as needed and set aside.



CARAMEL ORO GANACHE

INGREDIENTS	PREPARATION
	Bring your Cream and honey mixture to a boil
SINFONIA CIOCCOLATO CARAMEL ORO	g 300
LIQUID CREAM	g 150 Then pour over your chocolate and mix with an immersion blender
HONEY	g 15

FINAL COMPOSITION

Take your set and chilled Crème brulee and using the paddle attachment mix till smooth

Then, pipe and fill about 2/3 of your chocolate shells

Sprinkle your torched sugar pieces on top of that (if your pieces are too big you can use a food processor to break into smaller pieces)

Pipe your Caramel Oro ganache at no more than 27* Celsius on top

Using tempered chocolate close your Bonbon and let crystalize.



RECIPE CREATED FOR YOU BY LINDSEY MALINOWSKI

PASTRY CHEF AMERICAS



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