DARK CHOCOLATE AND RASPBERRY BONBON

CHOCOLATE SHELL

INGREDIENTS		PREPARATION
BURRO DI CACAO - COLORED BLACK, TEMPERED AT 28°C	g	In a polycarbonate mold refrigerated at 18°C, make dots of black cocoa butter using a toothbrush,
BURRO DI CACAO - COLORED GOLD, TEMPERED AT 28°C	To Taste	clean the excess and let it pre-crystallize.
BURRO DI CACAO - COLORED RED, TEMPERED AT 28°C		Spray 1/4 of the mold with gold cocoa butter, using a compressor and an airbrush, then let it
SINFONIA CIOCCOLATO AL LATTE 38%	To Taste	crystallize.
		Spray the entire mold with red cocoa butter, clean the excess and let it crystallize.
		Lastly, the mold with the white cocoa butter, clean the excess and let it crystallise.
		Once crystallized, create a chocolate shirt using Sinfonia 38% milk chocolate, clean the excess
		chocolate and let it crystallize.

RASPBERRY GEL

INGREDIENTS		PREPARATION
RASPBERRY PURÉE - RAVIFRUIT	g 250	Bring the raspberry puree to 60°C, add the pectin previously mixed with the 45g. sugar and continue
PECTIN	g 4	cooking.
SUGAR - TREHALOSE	g 22	Heat well, add the sugars one after the other.
DEXTROSE	g 31	Cook everything until 72 brix, add the citric acid, leave to cool overnight.
CASTER SUGAR	g 130	
GLUCOSIO	g 100	
- IN SOLUTION (50/50)	g 4	



INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 68% VEGETABLE OIL

PREPARATION

g 160

g 40

g 20

Temper the dark chocolate at 31.0°C, mix all the ingredients together and pour into the moulds.

FINAL COMPOSITION

Then proceed with the filling by creating a layer of raspberry gel and one of cremino.

Close with Sinfonia 38% milk chocolate.



RECIPE CREATED FOR YOU BY **OMAR IBRIK**

PASTRY CHEF

