



## HAZELNUT BONBON

### CHOCOLATE SHELL

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#### INGREDIENTS

RENO X CIOCCOLATO BIANCO 28% - ADD INGREDIENT TO TASTE

RENO X CIOCCOLATO FONDENTE 54,5% - ADD INGREDIENT TO TASTE

#### PREPARATION

To Taste

Temper Reno X White 28% to 28° Celsius

To Taste

Temper Reno X Dark 54% to 28° Celsius

Combine the two and gently create a swirl

Create a shell clean the excess chocolate and let it crystallize.

### NOCCIOLATA BIANCA FILLING WITH PRALINDELICRISP CLASSIC

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#### INGREDIENTS

NOCCIOLATA BIANCA

g 300

Mix the Reno X and the delicrisp classic and mix well.

RENO X CIOCCOLATO AL LATTE 33,6% - RENO X SHOULD BE MELTED AT 45 DEGREES

g 15

Mix in the nocciolata bianca with a spatula and use at 26 ° C

PRALIN DELICRISP CLASSIC

g 125

#### FINAL COMPOSITION

As last step of the recipe, proceed with the filling

Let set to crystallize

Close shell with Reno X milk and white mix



**RECIPE CREATED FOR YOU BY CHRISTIAN BALBIERER**

CORPORATE PASTRY CHEF