



PABANA AND PEANUT BONBON OR HAZELNUT

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO - COLORED RED, TEMPERED AT 28°C
 BURRO DI CACAO - COLORED ORANGE, TEMPERED AT 28°C
 BURRO DI CACAO - COLORED GREEN, TEMPERED AT 28°C
 SINFONIA CIOCCOLATO BIANCO 33%

PREPARATION

To Taste In a polycarbonate mold chilled at 18°C,
 To Taste Spray one end of the mold with the green cocoa butter, using a compressor and an airbrush, then let
 To Taste it crystallize.
 To Taste Spray one end of the mold with the red cocoa butter, using a compressor and an airbrush, then let it
 crystallize.
 Spray the entire mold with the orange cocoa butter, wipe off the excess and let it crystallize.
 Lastly, the mold with the white cocoa butter, clean the excess and let it crystallize.

PABANA GEL O PASSION FRUIT GEL

INGREDIENTS

PABANA PURÉE - O PASSION FRUIT PUREE
 GLUCOSIO
 - ACIDO CITRICO - IN SOLUTION (50/50)
 LIME ZEST

PREPARATION

200 Bring the puree and glucose to 75°Brix in a small saucepan.
 g 240 Once the Brix level has been reached, add the lime zest and citric acid and leave to cool overnight.
 g 3
 g 3

FIRST OPTION - PEANUTS CREMINO

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 250
SUNFLOWER SEED OIL	g 45
JOYPASTE NOCCIOLINA	g 60
CARAMELIZED ALMOND PIECES	g 30

PREPARATION

Temper the chocolate at 28.5°C, add the oil and the hazelnut Joypaste and the Caramelized Almonds.

SECOND OPTION - HAZELNUT CREMINO

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 200
JOYPASTE NOCCIOLA ITALIA	g 100

PREPARATION

melt the chocolate and add the joypaste nocciola italia, temper and fill the praline

FINAL COMPOSITION

Then proceed with the filling by creating a layer of pabana gel and one of Cremino.

Close with the white chocolate Sinfonia.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF