



PEANUT CHOCO BON BON

CHOCO BON BON FILLED WITH SALTED PEANUTS, MADE WITH GUITAR CUTTER.

DIFFICULTY LEVEL



SOLID GANACHE

INGREDIENTS

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| PRALINE AMANDE NOISETTE | g 500 |
| RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - MELTED AT 45°C | g 400 |
| RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - MELTED AT 45°C | g 100 |
| CHOPPED SALTED PEANUTS | g 150-200 |

PREPARATION

Combine the two kinds of chocolate, stir PRALINA AMANDE NOISETTE in, then add the chopped peanuts.

Cast the ganache into 8-cm high squared steel frames and refrigerate for 3-4 hours.

Spread a thin veil of dark chocolate (not tempered) onto the whole surface, wait for it to harden, then cut into 2x2-cm squares with the guitar cutter.

COATING

INGREDIENTS

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| RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - TEMPERED | To Taste |
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FINAL COMPOSITION

Coat the square pieces of ganache with tempered RENO CONCERTO FONDENTE 64% and decorate with salted peanuts.