



FRUIT CHOCO BON BON

CHOCO BON BON WITH FRUIT FLAVOUR, MADE WITH OUR MIRROR LINE'S PRODUCTS

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELL

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - TEMPERED

To Taste

PREPARATION

Use tempered RENO CONCERTO FONDENTE 64% to fill a polycarbonate mould for choco bon bons.

Gently shake and tap the mould to remove any bubble.

Wait a few seconds, then overturn the mould in order to remove the chocolate in excess and to create a thin chocolate shell.

Clean the borders of the mould from the chocolate in excess and let crystallize.

FRUIT GANACHE

INGREDIENTS

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34%

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

MIRROR LAMPONE - HEATED TO 45°C

UNSALTED BUTTER 82% FAT - SOFTENED

g 50

g 200

g 400

g 30

PREPARATION

Emulsify milk chocolate, white chocolate and MIRROR LAMPONE.

When the ganache reaches the 35°C, add the butter and emulsify again.

Use the ganache at 28°C.

FINAL COMPOSITION

Fill the chocolate shells with the fruit ganache and let crystallize.

Close the shells with tempered RENO CONCERTO FONDENTE 64% and let crystallize.

Wait for the choco bon bons to be fully crystallized before unmoulding.

AMBASSADOR'S TIPS

The fruit ganache can be made with any fruit flavoured MIRROR product.