

FRUIT CHOCO BON BON

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

DIFFICULTY LEVEL B B





CHOCOLATE OUTER SHELL

INGREDIENTS		PREPARATION
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - TEMPERED	To Taste	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		PREPARATION
RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34%	g 50	Emulsify milk chocolate, white cholate and MIRROR LAMPONE.
RENO CONCERTO CIOCCOLATO BIANCO 31,4%	g 200	When the ganache reaches the 35°C, add the butter and emulsify again.
MIRROR LAMPONE - HEATED TO 45°C	g 400	Use the ganache at 28°C.
UNSALTED BUTTER 82% FAT - SOFTENED	g 30	



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 fuit flavoured MIRROR product.

