



LEMON MERINGUE CHOCO BON BON WITH LICORICE

CHOCO BON BON WITH DOUBLE FILLING

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33% - TEMPERED

To Taste

PREPARATION

Use tempered SINFONIA BIANCO 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 pre-crystallize.

LEMON FLAVOURED CRUNCHY FILLING

INGREDIENTS

PRALIN DELICRISP CITRON MERINGUE

g 400

SINFONIA CIOCCOLATO BIANCO 33% - MELTED AT 45°C

g 100

PREPARATION

Combine the two ingredients.

Use at 30°C.

LICORICE GANACHE

INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT 28-30°C

g 500

POWDERED LICORICE

g 20

PREPARATION

Dissolve powdered licorice in CHOCOSMART.

Use at 28°C.

FINAL COMPOSITION

Half-fill the chocolate shells with the lemon filling.

Let crystallize.

Fill them up with the licorice filling and let crystallize.

When fully hardened, close the shells with the tempered chocolate.

Let crystallize completely before unmoulding.