MATRYOSHKA

DARK CHOCOLATE BON BON WITH ACOHOLIC GANACHE FILLING

DIFFICULTY LEVEL

OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	To Taste
COLOURED COCOA BUTTER	To Taste
GOLDEN HYDROALCOHOLIC COLOUR	To Taste

PREPARATION

Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with golden hydroalcoholic colour to create a striped pattern.

Remove the excess and wait for the alcohol to evaporate completely.

Use an airbrush to drizzle the mould with black cocoa butter tempered at 28 °C, remove the excess and let crystallize.

Once crystallized, use tempered SINFONIA CIOCCOLATO FONDENTE 68% to create a chocolate outer shell.

VODKA FLAVOURED CHOCOLATE CREAMY FILLING

INGREDIENTS

VODKA	g 60
LIQUID CREAM 35% FAT	g 200
GLUCOSIO	g 10
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 150

PREPARATION

Add the glucose to the liquid cream and bring to the boil, then pour it over SINFONIA CIOCCOLATO FONDENTE 68% and use an immersion blender to emulsify.

While continuing to emulsify, pour vodka in a stream onto the mixture.

Let the chocolate cream cool until the temperature of 28°C.

INGREDIENTS

JOYPASTE NOCE	g 20
CHOCOSMART CIOCCOLATO LATTE	g 200

PREPARATION

Melt CHOCOSMART CIOCCOLATO LATTE in the microwave at 32°C, add JOYPASTE NOCE and mix until the cream is perfectly smooth.

FINAL COMPOSITION

Pour the nutty flavoured CHOCOSMART inside the chocolate outer shell, shake and turn the mould upside down immediately to remove any CHOCOSMART excess.

Remove the CHOCOSMART excess and create an inner shell using tempered SINFONIA CIOCCOLATO FONDENTE 68%.

Let crystallize, then fill the choco bon bon with the vodka flavoured chocolate cream.

Once the filling is crystallized too, close the choco bon bon with tempered SINFONIA CIOCCOLATO FONDENTE 68%.

Wait for the crystallization to be completed before removing from the mould.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF