



PABANA AND PEANUT BONBON OR HAZELNUT

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO - COLORED RED, TEMPERED AT 28°C

BURRO DI CACAO - COLORED ORANGE, TEMPERED AT 28°C

BURRO DI CACAO - COLORED GREEN, TEMPERED AT 28°C

SINFONIA CIOCCOLATO BIANCO 33%

PREPARATION

- | | |
|----------|---|
| To Taste | In a polycarbonate mold chilled at 18°C, |
| To Taste | Spray one end of the mold with the green cocoa butter, using a compressor and an airbrush, then let it crystallize. |
| To Taste | it crystallize. |
| To Taste | Spray one end of the mold with the red cocoa butter, using a compressor and an airbrush, then let it crystallize. |
| | Spray the entire mold with the orange cocoa butter, wipe off the excess and let it crystallize. |
| | Lastly, the mold with the white cocoa butter, clean the excess and let it crystallise. |

PABANA GEL O PASSION FRUIT GEL

INGREDIENTS

PABANA PURÉE - O PASSION FRUIT PUREE

GLUCOSIO

- ACIDO CITRICO - IN SOLUTION (50/50)

LIME ZEST

PREPARATION

- | | |
|-------|--|
| 200 | Bring the puree and glucose to 75°Brix in a small saucepan. |
| g 240 | Once the Brix level has been reached, add the lime zest and citric acid and leave to cool overnight. |
| g 3 | |
| g 3 | |

FIRST OPTION - PEANUTS CREMINO

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 250
SUNFLOWER SEED OIL	g 45
JOYPASTE NOCCIOLINA	g 60
CARAMELIZED ALMOND PIECES	g 30

PREPARATION

Temper the chocolate at 28.5°C, add the oil and the hazelnut Joypaste and the Caramelized Almonds.

SECOND OPTION - HAZELNUT CREMINO

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 200
JOYPASTE NOCCIOLA ITALIA	g 100

PREPARATION

melt the chocolate and add the joypaste nocciola italia, temper and fill the praline

FINAL COMPOSITION

Then proceed with the filling by creating a layer of pabana gel and one of Cremino.

Close with the white chocolate Sinfonia.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF