



ITALIAN ESSENCES

SPECIAL CHOCO BON BON TO CELEBRATE THE CENTENARY OF IRCA

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELLS

INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38% - TEMPERED

SINFONIA CIOCCOLATO BIANCO 33% - TEMPERED

To Taste

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PREPARATION

Trasfer the tempered chocolate into a pastry bag, then streak the inside of the mould and fill it up with both white and milk chocolate.

Gently shake the mould, then overturn and remove the excess.

Let the chocolate shells crystallize.

LICORICE FLAVOURED GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT - HEATED TO 60°C

JOYPASTE RÉGLISSE/LIQUIRIZIA - MELTED INTO THE CREAM

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64%

g 250

g 40

g 250

PREPARATION

Combine all the ingredients and emulsify with an immersion blender.

Use the ganache at 28°C.

MYNT FLAVOURED CREMINO

INGREDIENTS

UNSALTED BUTTER 82% FAT - SOFTENED

JOYPASTE MENTA BIANCA

SINFONIA CIOCCOLATO BIANCO 33% - TEMPERED

g 100

g 60

g 250

PREPARATION

With the aid of a spatula, combine the flavouring paste to the butter.

Combine with the chocolate.

Use 28°C.

FINAL COMPOSITION

Half-fill the chocolate shells with the licorice ganache, then let crystallize.

When the first filling is fully hardened, fill the shells up with the mynt cremino.

Let crystallize, then close the shells with the tempered chocolate.

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



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF