



KING'S FAVOURITE

MILK CHOCOLATE BON BON WITH SPICY CARAMEL

DIFFICULTY LEVEL



OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

BURRO DI CACAO

COLOURED COCOA BUTTER

To Taste

To Taste

To Taste

PREPARATION

Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with orange coloured cocoa butter, tempered at 28 °C, to create some stripes. Remove the excess and let crystallize.

Use an airbrush to drizzle the mould with a 50/50 mixture of cocoa butter and SINFONIA CIOCCOLATO LATTE 38% tempered at 28 °C, remove the excess and let crystallize.

Once crystallized, use tempered SINFONIA CIOCCOLATO LATTE 38% to create a chocolate outer shell.

CARAMEL AND CINNAMON FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL

JOYPASTE CANNELLA

LIQUID CREAM 35% FAT

g 200

g 8

g 80

PREPARATION

Add the liquid cream to the JOYPASTE CANNELLA and bring to the boil in the microwave.

Add to the TOFFEE D'OR CARAMEL and emulsify using an immersion blender.

Cool to the temperature of 28°C.

CRUNCHY SHELL

INGREDIENTS

CHOCOSMART CIOCCOLATO

DELICRISP

g 240

g 28

PREPARATION

Melt CHOCOSMART CIOCCOLATO at 30°C in the microwave, then add the DELICRISP.

FINAL COMPOSITION

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

Cool for a short time and remove CHOCOSMART excess.

Fill with the ganache and let crystallize.

Close the choco bon bon with tempered SINFONIA CIOCCOLATO LATTE 38%.

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



RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF