



CREMINO

REINTERPRATATION OF A CLASSIC OF THE ITALIAN PRALINERY

DIFFICULTY LEVEL



OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO
SINFONIA CIOCCOLATO LATTE 38%
RENO CONCERTO FONDENTE 64%
BURRO DI CACAO

PREPARATION

To Taste Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with tempered SINFONIA
To Taste CIOCCOLATO BIANCO 40/42 and tempered SINFONIA CIOCCOLATO LATTE 38% to create some
To Taste stripes. Remove the excess and let crystallize.
To Taste Use an airbrush to drizzle the mould with a 50/50 mixture of cocoa butter and RENO CONCERTO
FONDENTE 64% tempered at 28 °C, remove the excess and let crystallize.
Once crystallized, use tempered RENO CONCERTO FONDENTE 64% to create a chocolate outer
shell.

HAZELNUT CHOCOLATE CREAMY FILLING

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO
NOCCIOLATA BIANCA

PREPARATION

g 100 Melt SINFONIA NOCCIOLATO BIANCO, add to NOCCIOLATA BIANCA and stir with a rubber
g 70 spatula.
Use the chocolate cream at the temperature of 28 °C to half-fill the choco bon bon.
Refrigerate until the crystallization is complete.

GIANDUIA CHOCOLATE CREAMY FILLING

INGREDIENTS

SINFONIA GIANDUIA FONDENTE

g 100

PRALINE AMANDE NOISETTE

g 70

PREPARATION

Melt SINFONIA GIANDUIA FONDENTE, add to PRALIN AMANDE NOISETTE and stir with a rubber spatula.

Use the chocolate cream, at the temperature of 28 °C, to fill the choco bon bon mould

FINAL COMPOSITION

Once the second chocolate creamy filling is crystallized too, use tempered RENO CONCERTO FONDENTE 64% to close the choco bon bon.

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



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF