



## APPLE AND CINNAMON BONBON

### CHOCOLATE SHELL

#### INGREDIENTS

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

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

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

SINFONIA CIOCCOLATO LATTE 38%

#### PREPARATION

To Taste In a polycarbonate mold refrigerated at 18°C, spray the gold cocoa butter in the center of the mold, using a compressor and an airbrush and then let it crystallise.

To Taste Spray ¼ of the mold with brown cocoa butter, wipe off excess and allow to crystallise.

To Taste Finally, spray the mold with green cocoa butter, clean off the excess and let it crystallise.

Once crystallized, create a chocolate shell using Sinfonia Cioccolato Latte 38%, clean the excess chocolate and let it crystallize.

### APPLE GEL

#### INGREDIENTS

- RAVIFRUIT

GLUCOSIO

CASTER SUGAR

PECTIN

- IN SOLUTION (50/50)

#### PREPARATION

g 200 Bring the glucose and puree to 55°C, in the meantime mix the granulated sugar with the pectin well and add to the syrup, bring to 75° BRIX and finally add the citric acid in solution.

g 20 Leave to cool overnight with cling film in contact.

g 2,2

g 4

### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

- RAVIFRUIT

LEMON JUICE - RAVIFRUIT

GLUCOSIO

LEVOSUCROL

CINNAMON POWDER

g 200

g 140

g 8

g 50

g 40

g 55

g 2

### PREPARATION

Heat the apple puree with the sugars to 60°C, add the chocolate chips and emulsify.

Finally, add the coconut oil and ground cinnamon.

Dress in molds at 30°C.

### FINAL COMPOSITION

Heat the apple puree with the sugars to 60°C, add the chocolate chips and emulsify. Finally, add the coconut oil and ground cinnamon.

Dress in molds at 30°C.



**RECIPE CREATED FOR YOU BY OMAR IBRIK**

PASTRY CHEF