



## CHOCO CHERRY BONBON

### CHOCOLATE SHELL

#### INGREDIENTS

BURRO DI CACAO - COLORED DARK PURPLE, TEMPERED AT 28°C

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

SINFONIA CIOCCOLATO LATTE 38%

#### PREPARATION

To Taste

In a polycarbonate mold chilled at 18°C,

To Taste

Spray small circles of dark purple cocoa butter inside the mold, using a compressor and an airbrush, and let them crystallize.

To Taste

Spray the entire mold with purple cocoa butter, clean off the excess and let it crystallize.

Lastly, the mold with the white cocoa butter, clean the excess and let it crystallise.

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

### GRIOTTE GEL

#### INGREDIENTS

SOUR CHERRY PURÉE - RAVIFRUIT

PECTIN

SUGAR

DEXTROSE

CASTER SUGAR

GLUCOSIO

- IN SOLUTION (50/50)

g 250

g 4

g 22

g 31

g 131

g 100

g 4

#### PREPARATION

Bring the cherry puree to 60°C, add the pectin previously mixed with the 45g. sugar and continue cooking.

Heat well, add the sugars one after the other. Cook everything until 72 brix, add the citric acid, leave to cool overnight.

## DARK CHOCOLATE GANACHE

---

### INGREDIENTS

LIQUID CREAM 35% FAT

LEVOSUCROL

GLUCOSIO

SINFONIA CIOCCOLATO FONDENTE 68%

### PREPARATION

- g 160 Bring the liquids with sugars to 38-40°C.
- g 30 Melt the chocolate at 45°C.
- g 25 Add the cream to the chocolate, then emulsify.
- g 300 And finally add the butter. Pour the mixture into a mold at a temperature of 30°C and leave to
- g 40 crystallize for at least 24 hours at 16-18°C.



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF