



CHOCOLATE AND CASSIS BONBON

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO - COLORED RED, TEMPERED AT 28°C
BURRO DI CACAO - COLORED WHITE, TEMPERED AT 28°C
SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

To Taste In a polycarbonate mold refrigerated at 18°C, make circular movements with the red cocoa butter,
To Taste using a compressor and an airbrush and then let it crystallise.
Spray the entire mold with white cocoa butter, clean the excess and let it crystallize.
Once crystallized, create a chocolate shell using Sinfonia Cioccolato Latte 38%, clean the excess
chocolate and let it crystallize.

BLUEBERRY FILLING

INGREDIENTS

FRUTTA IN CREMA CESARIN - BLUEBERRY

To Taste

CASSIS GANACHE

INGREDIENTS

| | |
|------------------------------------|-------|
| SINFONIA CIOCCOLATO LATTE 38% | g 200 |
| RED FRUIT PURÉE - CASSIS RAVIFRUIT | g 150 |
| LEMON JUICE - RAVIFRUIT | |
| GLUCOSIO | g 50 |
| DEXTROSE | g 40 |
| LEVOSUCROL | g 40 |
| | g 12 |

PREPARATION

Bring the liquids with sugars to 38-40°C.

Melt the Sinfonia Cioccolato Latte 38% at 45°C, add the liquids and sugars, then emulsify and finally add the clarified butter.

Pour the mixture into a mold at a temperature of 30°C and leave to crystallize for at least 24 hours at 16-18°C.

FINAL COMPOSITION

Then proceed with the filling by creating a layer of Blueberry Cream Fruit and one of Cassis Ganache.

Finish with Sinfonia Cioccolato Latte 38%.



RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF