



## CHOCOLATE AND CASSIS BONBON

### CHOCOLATE SHELL

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#### 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, using a compressor and an airbrush and then let it crystallise.  
To Taste 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

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#### 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