



DARK CHOCOLATE AND RASPBERRY BONBON

CHOCOLATE SHELL

INGREDIENTS

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

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

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

SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

g
To Taste
In a polycarbonate mold refrigerated at 18°C, make dots of black cocoa butter using a toothbrush, clean the excess and let it pre-crystallize.

To Taste
Spray ¼ of the mold with gold cocoa butter, using a compressor and an airbrush, then let it crystallize.

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

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

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

RASPBERRY GEL

INGREDIENTS

RASPBERRY PURÉE - RAVIFRUIT

PECTIN

SUGAR - TREHALOSE

DEXTROSE

CASTER SUGAR

GLUCOSIO

- IN SOLUTION (50/50)

PREPARATION

g 250
g 4
Bring the raspberry puree to 60°C, add the pectin previously mixed with the 45g. sugar and continue cooking.

g 22
Heat well, add the sugars one after the other.

g 31
Cook everything until 72 brix, add the citric acid, leave to cool overnight.

g 130

g 100

g 4

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%

VEGETABLE OIL

g 160

g 40

g 20

PREPARATION

Temper the dark chocolate at 31.0°C, mix all the ingredients together and pour into the moulds.

FINAL COMPOSITION

Then proceed with the filling by creating a layer of raspberry gel and one of cremino.

Close with Sinfonia 38% milk chocolate.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF