



ESOTIC BON BON DOMORI

BANANA CARAMEL

INGREDIENTS

SUGAR	g 300
ISOMALT	g 100
GLUCOSE SYRUP - 60 DE	g 100
LIQUID CREAM - 35% FAT	g 350
BANANA PURÉE - 100%	g 350
VANILLA BEANS	g 10
PECTIN - X58	g 3
SOFTENED BUTTER - 82% FAT	g 150

PREPARATION

Caramelize the sugar and isomalt
Cook with cream, banana puree, glucose syrup and pectin, bring to the boil
Add the butter
cook again at 108°C
remove from the heat source
emulsify with blade mixer
cool and use

MANGO AND LIME GANACHE

INGREDIENTS

MANGO PURÉE - 100%	g 143
WATER	g 26
LIME JUICE	g 10
GRATED LIME ZEST	g 5
GLUCOSE SYRUP - 60 DE	g 153
DEXTROSE	g 38
- IN POWDER	g 23

PREPARATION

Combine water, mango puree, lime puree and lime zest.
Heat to 45°C and insert: glucose syrup, dextrose, sorbitol and mix to disperse correctly
Melt the chocolate at 35°C together with the cocoa butter and emulsify the two compounds
Add the softened anhydrous butter and emulsify

ARRIBA DARK 64%

BURRO DI CACAO

CONCENTRATED BUTTER - MP 28

OIL - RISE

g 358

g 15

g 102

g 31

Finish with the oil, continuing to emulsify

Check that the final temperature is 30-32°C, place in the mold and leave to stabilize for 8 hours before closing the pralines

CHOCOLATE SHELL

INGREDIENTS

ARRIBA DARK 64%

To Taste

PREPARATION

Precrystallize ARRIBA 64% chocolate at 30.5°C and create the shell

FINAL COMPOSITION

Make a layer of banana caramel and then one of ganache

Allow to crystallize for at least 8 hours before closing.