



## MANDARIN AND COCONUT BONBON

### CHOCOLATE SHELL

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#### INGREDIENTS

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

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

SINFONIA CAMEL ORO

#### PREPARATION

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 black cocoa butter, using a compressor and an airbrush, then let it crystallize.

Spray the entire mold with Orange cocoa butter, clean 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 Caramel oro, clean the excess chocolate and let it crystallize.

### MANDARIN FILLING

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#### INGREDIENTS

FRUTTA IN CREMA CESARIN - MANDARIN

To Taste

**INGREDIENTS**

SINFONIA CARAMEL ORO

SEED OIL

GRATED COCONUT

**PREPARATION**

- g 250 Toast the grated coconut at 160°C for 10 minutes and then let it cool.
- g 30 Temper the Sinfonia Caramel gold at 28.5°C. Add the rice oil and coconut butter previously melted at 24-25°C to the tempered chocolate.
- g 75
- g 20 Emulsify well with a mixer and finally add the toasted grated coconut.  
Dress in the molds.



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF