



MANGO AND SPICY MILK CHOCOLATE BONBON

CHOCOLATE SHELL

INGREDIENTS

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

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

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

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

RENO X LATTE

PREPARATION

To Taste In a polycarbonate mold chilled at 18°C, spray 1/3 of the mold with green, wipe off excess and allow to precrystallize.

To Taste Spray the other end of the praline red, let it crystallize.

To Taste Then spray the entire mold yellow.

To Taste use a silicone mold to achieve the desired effect.

Spray the entire mold with white butter, clean off the excess and let it pre-crystallize.

Temper the melting chocolate at 30-31°C. Fill a hemisphere-shaped polycarbonate mold with the tempered chocolate.

Shake the mold to remove air bubbles and invert to remove excess chocolate.

Remove excess and let it crystallize.

LIQUID MANGO

INGREDIENTS

MANGO PURÉE - RAVIFRUIT

GLUCOSIO

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

g 200 Bring the puree and glucose to 75°Brix in a small saucepan.

g 240 Once the Brix level has been reached, add the lime zest and citric acid and leave to cool overnight.

g 20

MILK GANACHE

INGREDIENTS

RENO X LATTE	g 194
PASSION FRUIT PURÉE - RAVIFRUIT	g 65
GLUCOSE SYRUP	g 13
DEXTROSE	g 7
	g 22
CHILI PEPPER POWDER	g 0,3

PREPARATION

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

Procedere quindi alla farcitura realizzando uno strato di mango liquido ed uno di Ganache al latte

Chiudere con il RENO X Latte.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF