



## ORANGE AND MILK CHOCOLATE BONBON

### CHOCOLATE SHELL

#### INGREDIENTS

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

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

SINFONIA CIOCCOLATO FONDENTE 68%

#### PREPARATION

To Taste In a polycarbonate mold chilled at 18°C,

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

To Taste

Spray the entire mold with the red and gold cocoa butter, wipe off 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 68% dark chocolate, clean the excess chocolate and let it crystallize.

### ORANGE GEL

#### INGREDIENTS

PECTIN

CASTER SUGAR

CASTER SUGAR

GLUCOSIO

LEVOSUCROL

- IN SOLUTION (50/50)

#### PREPARATION

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

g 3

g 35

Heat well, add the sugars one after the other.

g 62

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

g 50

g 60

g 5

## MILK CHOCOLATE CREMINO

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### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

SUNFLOWER SEED OIL

g 160

g 20

g 20

### PREPARATION

Temper the milk chocolate at 29.5°C and mix all the ingredients together and pour into the moulds.

### FINAL COMPOSITION

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

Close with Sinfonia 38% milk chocolate.



**RECIPE CREATED FOR YOU BY OMAR IBRIK**

PASTRY CHEF