



## PABANA AND PEANUT BONBON

### CHOCOLATE SHELL

#### INGREDIENTS

BURRO DI CACAO - COLORED RED, TEMPERED AT 28°C  
BURRO DI CACAO - COLORED ORANGE, TEMPERED AT 28°C  
BURRO DI CACAO - COLORED GREEN, TEMPERED AT 28°C  
SINFONIA CIOCCOLATO BIANCO

#### PREPARATION

To Taste In a polycarbonate mold chilled at 18°C,  
To Taste Spray one end of the mold with the green cocoa butter, using a compressor and an airbrush, then let  
To Taste it crystallize.  
To Taste Spray one end of the mold with the red cocoa butter, using a compressor and an airbrush, then let it  
crystallize.  
Spray the entire mold with the orange cocoa butter, wipe off the excess and let it crystallize.  
Lastly, the mold with the white cocoa butter, clean the excess and let it crystallize.

### PABANA GEL

#### INGREDIENTS

LILLY PASSION FRUIT - PABANA RAVIFRUIT  
GLUCOSIO  
- IN SOLUTION (50/50)  
LIME ZEST

#### PREPARATION

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 3  
g 3

## PEANUTS CREMINO

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### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	g 250
SUNFLOWER SEED OIL	g 45
JOYPASTE NOCCIOLINA	g 60
CARAMELIZED ALMOND PIECES	g 30

### PREPARATION

Temper the chocolate at 28.5°C, add the oil and the hazelnut Joypaste and the Caramelized Almonds.

### FINAL COMPOSITION

Then proceed with the filling by creating a layer of pabana gel and one of Cremino.

Close with the white chocolate Sinfonia.



**RECIPE CREATED FOR YOU BY OMAR IBRIK**

PASTRY CHEF