



CHOCOLATE PLASTIC

BASIC RECIPE FOR DARK, MILK, WHITE CHOCOLATE PLASTIC

DIFFICULTY LEVEL



DARK CHOCOLATE PLASTIC

INGREDIENTS

RENO CONCERTO FONDENTE 52%
GLUCOSIO
SUGAR
WATER

g 1.000
g 300
g 120
g 80

PREPARATION

Bring water, GLUCOSIO and sugar to boil.
Add chocolate and emulsify.
Spread the mixture in a pan and cover with cling film, making it sticks.
Let it hardens at room temperature.

MILK CHOCOLATE PLASTIC

INGREDIENTS

RENO CONCERTO LATTE 30%
GLUCOSIO
SUGAR
WATER
BURRO DI CACAO

g 1.000
g 300
g 120
g 80
g 50

PREPARATION

Bring water, GLUCOSIO and sugar to boil.
Add chocolate, BURRO DI CACAO and emulsify.
Spread the mixture in a pan and cover with cling film, making it sticks.
Let it hardens at room temperature.

WHITE CHOCOLATE PLASTIC

INGREDIENTS

RENO CONCERTO BIANCO 25,50%

GLUCOSIO

SUGAR

WATER

BURRO DI CACAO

g 1.000

g 300

g 120

g 80

g 100

PREPARATION

Bring water, GLUCOSIO and sugar to boil.

Add chocolate, BURRO DI CACAO and emulsify.

Spread the mixture in a pan and cover with cling film, making it sticks.

Let it hardens at room temperature.

FINAL COMPOSITION

Work in a refining machine until the mass becomes mouldable.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF