



## 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

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### 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