



AMANDA

CHOCO BON BON WITH ALMOND

DIFFICULTY LEVEL



ALMOND AND CHOCOLATE FILLING

INGREDIENTS

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| AVOLETTA | g 1400 |
| RENO CONCERTO BIANCO 25,50% - MELTED AT 45°C | g 700 |
| BURRO DI CACAO - MELTED AT 45°C | g 100 |

PREPARATION

- Combine all the ingredients, cast the mixture into a steel frame for choco bon bons.
- Let crystallize.
- Cover the surface with a thin veil of white chocolate (not tempered).

COATING AND DECORATION

INGREDIENTS

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|------------------------------------|----------|
| RENO CONCERTO LATTE 34% - TEMPERED | To Taste |
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FINAL COMPOSITION

Cut the crystallized chocolate and almond filling with an oval cutter.

Cover each choco bon bon with tempered RENO LATTE 34% and, before it hardens, top off with a roasted almond.