

MOCHA CRESCENTS

COFFEE CHOCO BON BONS WITH ALMOND PASTE

DIFFICULTY LEVEL B B B





COFFEE GANACHE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT - HEATED TO 60°C	g 200	Dissolve the soluble coffee in the cream, then pour onto the chocolate and emulsify using an
SOLUBLE COFFEE	g 25	immersion blender.
RENO CONCERTO LATTE 34%	g 450	When the ganache is at 35°C, add concentrated butter and emulsify until tou get a smooth
CONCENTRATED BUTTER - SOFTENED	g 30	uniform ganache.
		Cast into a frame for choco bon bons and let per-crystallize.

ALMOND INSERT

INGREDIENTS	PREPARATION
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MARZICLASS PREMIUM To Taste Roll out MARZIPAN PREMIUM to 5mm using a dough sheeter.

Make it stick to the coffee ganache inside the frame.

Refrigerate until the ganache hardens completely.

Once done, spread a thin layer of non-tempered RENO CONCERTO LATTE 34% onto the

ganache (onto the surface with no marzipan).



COATING AND DECORATION

INGREDIENTS

RENO CONCERTO LATTE 34% - TEMPERED

To Taste

FINAL COMPOSITION

Use a crescent-shaped cutter to cut the ganache and cover with tempered RENO CONCERTO LATTE 34%.

