



CRUNCHY GIANDUJA CHOCO BON BON

CRUNCHY CHOCO BON BON WITH GIANDUJA

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELL

INGREDIENTS

RENO CONCERTO LATTE 34% - TEMPERED

To Taste

PREPARATION

Use tempered RENO CONCERTO LATTE 34% to fill a polycarbonate mould for choco bon bons.

Gently shake and tap the mould to remove any bubble.

Wait a few seconds, then overturn the mould in order to remove the chocolate in excess and to create a thin chocolate shell.

Clean the borders of the mould from the chocolate in excess and let crystallize.

GIANDUJA CRUNCHY FILLING

INGREDIENTS

RENO CONCERTO GIANDUJA LATTE 27% - MELT AT 40°C

g 300

PRALIN DELICRISP CLASSIC

g 800

PREPARATION

Combine all the ingredients. Use the ganache at 28°C.

FINAL COMPOSITION

Fill the chocolate shells with the crunchy filling and let crystallize.

Close the shells with tempered RENO CONCERTO LATTE 34% and let crystallize.

Wait for the choco bon bons to be fully crystallized before unmoulding.

