



STRUDEL CHOCO BON BON

TINY CHOCOLATE CUP FILLED WITH APPLE & CINNAMON GANACHE

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELL

INGREDIENTS

RENO CONCERTO FONDENTE 58% - TEMPERED

To Taste

PREPARATION

Use tempered RENO CONCERTO FONDENTE 58% to fill a polycarbonate mould for little cups.

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.

APPLE GANACHE

INGREDIENTS

RENO CONCERTO BIANCO 31,50%

g 600

Emulsify apple purée, lemon juice and cinnamon.

GREEN APPLE PURÉE - HEATED TO 60°C

g 300

Pour the mixture onto chocolate and emulsify.

LEMON JUICE - HEATED TO 60°C

g 25-30

While keeping emulsifying, add the rum.

RUM 70°

g 20

When the ganache is done, let it cool down to 28°C before using it.

CINNAMON POWDER

g 1

FINAL COMPOSITION

Remove the chocolate cups from the mould and fill them with the apple ganache.

Close the cups with RENO CONCERTO FONDENTE 58% or RENO CONCERTO BIANCO 31.5% temperato.

Decorate as you like most.