

CUOCOLATE OUTED CUELL

SALTED BUTTER CARAMEL CHOCO BON BON

DELICIOUS CHOCO BON BON FILLED WITH SALTED CARAMEL GANACHE

DIFFICULTY LEVEL

| CHOCULATE OUTER SHELL | | |
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| INGREDIENTS | | PREPARATION |
| RENO CONCERTO LATTE 34% - TEMPERED | To Taste | 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. |
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SALTED CARAMEL GANACHE

| INGREDIENTS | | PREPARATION |
|------------------------------------|-------|--|
| RENO CONCERTO LATTE 34% | g 150 | Combine the two kinds of chocolate and the salt to MIRROR CARAMEL, then use an immersion |
| RENO CONCERTO FONDENTE 64% | g 100 | blender to emulsify. |
| MIRROR CARAMEL - HEATED TO 50°C | g 350 | When the ganache reaches the 35°C, add the butter and emulsify again. |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 30 | Let the ganache cool down to 28°C. |
| SALT | g 2 | |

FINAL COMPOSITION

Fill the chocolate shells with the salted caramel ganache 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.

