

PEANUT CHOCO BON BON

CHOCO BON BON FILLED WITH SALTED PEANUTS, MADE WITH GUITAR CUTTER.

DIFFICULTY LEVEL B B B







SOLID GANACHE

INGREDIENTS		PREPARATION
PRALINE AMANDE NOISETTE	g 500	Combine the two kinds of chocolate, stir PRALINA AMANDE NOISETTE in, then add the
RENO CONCERTO LATTE 34% - MELTED AT 45°C	g 400	chopped peanuts.
RENO CONCERTO FONDENTE 64% - MELTED AT 45°C	g 100	Cast the ganache into 8-cm high squared steel frames and refrigerate for 3-4 hours.
CHOPPED SALTED PEANUTS	g 150-200	Spread a thin veil of dark chocolate (not tempered) onto the whole surface, wait for it to harden,
		then cut into 2x2-cm squares with the guitar cutter.
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COATING

INGREDIENTS

RENO CONCERTO FONDENTE 64% - TEMPERED

To Taste

FINAL COMPOSITION

Coat the square pieces of ganache with tempered RENO CONCERTO FONDENTE 64% and decorate with salted peanuts.

