



## PEANUT CHOCO BON BON

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

DIFFICULTY LEVEL



### SOLID GANACHE

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#### INGREDIENTS

PRALINE AMANDE NOISETTE	g 500
RENO CONCERTO LATTE 34% - MELTED AT 45°C	g 400
RENO CONCERTO FONDENTE 64% - MELTED AT 45°C	g 100
CHOPPED SALTED PEANUTS	g 150-200

#### PREPARATION

Combine the two kinds of chocolate, stir PRALINA AMANDE NOISETTE in, then add the chopped peanuts.

Cast the ganache into 8-cm high squared steel frames and refrigerate for 3-4 hours.

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.

### COATING

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#### INGREDIENTS

RENO CONCERTO FONDENTE 64% - TEMPERED	To Taste
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#### FINAL COMPOSITION

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