



TOFFEE CHOCO BON BON

EASY DELICIOUS CHOCO BON BON FILLED WITH CREAMY TOFFEE

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELL

INGREDIENTS

RENO CONCERTO LATTE 34% - TEMPERED

PREPARATION

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.

TOFFEE CREAMY FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL - HEATED TO 25°C

To Taste

FINAL COMPOSITION

Fill the chocolate shells with TOFFEE D'OR CARAMEL 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.