



## WINTER DELIGHT

### CHOCOLATE MIGNON DELICACIES WITH DOUBLE FILLING

DIFFICULTY LEVEL



#### NOUGAT FLAVOURED GANACHE

##### INGREDIENTS

RENO CONCERTO BIANCO 31,50% - MELTED AT 45°C

g 250

LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE

g 125

JOYPASTE TORRONCINO

g 30

##### PREPARATION

Pour the cream and the flavouring paste onto the chocolate and emulsify with a rubber spatula until you get a shiny and uniform.

#### PISTACHIO NAMELAKA

##### INGREDIENTS

MILK 3.5% FAT

g 150

GLUCOSE SYRUP

g 7,5

RENO CONCERTO BIANCO 31,50%

g 275

LIQUID CREAM 35% FAT

g 300

LILLY NEUTRO

g 25

JOYPASTE PISTACCHIO 100%

g 80

##### PREPARATION

Bring milk and GLUCOSIO to boil, then add LILLY and beat with a whisk.

Pour the mixture and JOYPASTE onto chocolate and emulsify with an immersion blender.

While emulsifying, pour the cold cream in a stream.

Lest the namelaka cream rest in the fridge overnight.

#### LITTLE CHOCOLATE CUPS

##### INGREDIENTS

RENO CONCERTO FONDENTE 64% - TEMPERED

To Taste

##### PREPARATION

Fill a polycarbonate mould for choco bon bons with the tempered chocolate.

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.

When hardened, remove the chocolate cups from the mould.

#### FINAL COMPOSITION

Half-fill the little chocolate cups with the nougat flavoured ganache and let crystallize.

Meanwhile, whip the namelaka in a planetary mixer with the whisk attachment (medium speed for 3-4 minutes), until foamy.

Transfer the namelaka in a pastry bag fitted with a plain basketweave tip and use it to fill the chocolate cups with waves of namelaka.

Decorate as you like most.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF