



1946

SPECIAL CHOCO BON BON TO CELEBRATE THE CENTENARY OF IRCA

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELL

INGREDIENTS

BURRO DI CACAO - GREEN COLOURED, TEMPERED AT 28°C

BURRO DI CACAO - RED COLOURED, TEMPERED AT 28°C

BURRO DI CACAO - WHITE COLOURED, TEMPERED AT 28°C

SINFONIA CIOCCOLATO BIANCO - TEMPERED

PREPARATION

- To Taste Use a brush to rizzle the polycarbonate mould with green coloured cocoa butter.
- To Taste Remove the excess with a rasp and let pre-crystallize.
- To Taste Use a brush and a spray gun to create some dots of red coloured cocoa butter on the inside of the mould.
- To Taste Remove the excess with a rasp and let pre-crystallize.
- Use a spray gun to cover the inside of the mould with white cocoa butter.
- Remove the excess with a rasp and let pre-crystallize.
- Create a thin chocolate shell, remove the chocolate in excess from the mould and let crystallize.

PISTACHIO FLAVOURED CREMINO

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO - TEMPERED

JOYPASTE PISTACCHIO SICILIA

PREPARATION

- g 125 Mix the two products until well combined.
- g 70 Use the ganache at 28°C.

VANILLA FLAVOURED CREMINO

INGREDIENTS

WONDERCHOC WHITE - HEATED TO 30°C

g 100

JOYPASTE VANIGLIA BIANCA

g 10

PREPARATION

Mix the two products until well combined.

Use the ganache at 28°C.

RASPBERRY FLAVOURED GANACHE

INGREDIENTS

FRUTTIDOR LAMPONE - AT ROOM TEMPERATURE

g 150

SINFONIA CIOCCOLATO BIANCO - MELTED AT 40°C

g 275

BURRO DI CACAO - MELTED AT 40°C

g 15

PREPARATION

Emulsify all the ingredients with an immersion blender.

Use the ganache at 28°C.

FINAL COMPOSITION

Fill the chocolate shell for 1/3 with the pistachio cremino.

Let crystallize, then fill another 1/3 with the vanilla cremino.

Let crystallize, then fill up the remaining 1/3 with the raspberry ganache.

Let crystallize, then close the shell with the tempered chocolate.

Wait for the choco bon bons to be fully crystallized before unmoulding.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF