



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.
- To Taste Use a spray gun to cover the inside of the mould with white cocoa butter.
- To Taste Remove the excess with a rasp and let pre-crystallize.
- To Taste 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

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### 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

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### 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