



KING'S FAVOURITE

MILK CHOCOLATE BON BON WITH SPICY CARAMEL

DIFFICULTY LEVEL



OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

BURRO DI CACAO

COLOURED COCOA BUTTER

PREPARATION

To Taste

Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with orange coloured cocoa

To Taste

butter, tempered at 28 °C, to create some stripes. Remove the excess and let crystallize.

To Taste

Use an airbrush to drizzle the mould with a 50/50 mixture of cocoa butter and SINFONIA CIOCCOLATO LATTE 38% tempered at 28 °C, remove the excess and let crystallize.

Once crystallized, use tempered SINFONIA CIOCCOLATO LATTE 38% to create a chocolate outer shell.

CARAMEL AND CINNAMON FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL

JOYPASTE CANNELLA

LIQUID CREAM 35% FAT

PREPARATION

g 200

Add the liquid cream to the JOYPASTE CANNELLA and bring to the boil in the microwave.

g 8

Add to the TOFFEE D'OR CARAMEL and emulsify using an immersion blender.

g 80

Cool to the temperature of 28°C.

CRUNCHY SHELL

INGREDIENTS

CHOCOSMART CIOCCOLATO

DELICRISP

PREPARATION

g 240

Melt CHOCOSMART CIOCCOLATO at 30°C in the microwave, then add the DELICRISP.

g 28

FINAL COMPOSITION

Pour the CHOCOSMART in the outer chocolate shell, shake and turn the mould upside down immediately to remove any CHOCOSMART excess.

Cool for a short time and remove CHOCOSMART excess.

Fill with the ganache and let crystallize.

Close the choco bon bon with tempered SINFONIA CIOCCOLATO LATTE 38%.

Wait for the crystallization to be completed before removing from the mould.



RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF