



## 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