



## MISS AMERICAN PIE

### MILK CHOCOLATE BON BON WITH FRUIT FILLING

DIFFICULTY LEVEL



#### OUTER SHELL

##### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

COLOURED COCOA BUTTER

##### PREPARATION

To Taste

Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with some drops of white cocoa butter tempered at 28 °C. Remove the excess. Now, drizzle with red coloured cocoa butter tempered at 28 °C to create some stripes. Remove the excess and let pre-crystallize.

To Taste

Use an airbrush to drizzle the mould with blue coloured cocoa butter tempered at 28 °C, remove the excess and let crystallize completely.

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

#### APPLE JELLY

##### INGREDIENTS

ROYAL JELLY

LEMON JUICE

FRUTTIDOR MELA

##### PREPARATION

g 200

Add lemon juice to the ROYAL JELLY and bring it to the boil in the microwave.

g 20

Then, add to the FRUTTIDOR MELA and emulsify using an immersion blender.

g 200

Cool until the temperature of 28°C.

## CINNAMON FLAVOURED SHELL

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### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO

g 200

CINNAMON POWDER

g 10

### PREPARATION

Melt the CHOCOSMART CIOCCOLATO BIANCO at 30°C, add ground cinnamon and blend to dissolve it.

### FINAL COMPOSITION

Pour the flavoured 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 apple jelly.

Spread the tempered SINFONIA CIOCCOLATO LATTE 38% on an acetate sheet and use it to cover the choco bon bon.

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



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF