



## APPLE AND CINNAMON BONBON

### CHOCOLATE SHELL

#### INGREDIENTS

BURRO DI CACAO - COLORED VERDE, TEMPERED AT 28°C

BURRO DI CACAO - COLORED ORO, TEMPERED AT 28°C

BURRO DI CACAO - COLORED MARRONE, TEMPERED AT 28°C

SINFONIA CIOCCOLATO AL LATTE 38%

#### PREPARATION

- To Taste In a polycarbonate mold refrigerated at 18°C, spray the gold cocoa butter in the center of the mold, using a compressor and an airbrush and then let it crystallise.
- To Taste Spray ¼ of the mold with brown cocoa butter, wipe off excess and allow to crystallise.
- To Taste Finally, spray the mold with green cocoa butter, clean off the excess and let it crystallise.
- Once crystallized, create a chocolate shell using Sinfonia Cioccolato Latte 38%, clean the excess chocolate and let it crystallize.

### APPLE GEL

#### INGREDIENTS

- RAVIFRUIT

GLUCOSIO

CASTER SUGAR

PECTIN

- IN SOLUTION (50/50)

#### PREPARATION

- g 200 Bring the glucose and puree to 55°C, in the meantime mix the granulated sugar with the pectin well
- g 220 and add to the syrup, bring to 75° BRIX and finally add the citric acid in solution.
- g 20 Leave to cool overnight with cling film in contact.
- g 2,2
- g 4

**INGREDIENTS**

SINFONIA CIOCCOLATO AL LATTE 38%

- RAVIFRUIT

LEMON JUICE - RAVIFRUIT

GLUCOSIO

LEVOSUCROL

CINNAMON POWDER

g 200

g 140

g 8

g 50

g 40

g 55

g 2

**PREPARATION**

Heat the apple puree with the sugars to 60°C, add the chocolate chips and emulsify.

Finally, add the coconut oil and ground cinnamon.

Dress in molds at 30°C.

**FINAL COMPOSITION**

Heat the apple puree with the sugars to 60°C, add the chocolate chips and emulsify. Finally, add the coconut oil and ground cinnamon.

Dress in molds at 30°C.

**RECIPE CREATED FOR YOU BY OMAR IBRIK**

PASTRY CHEF