



## APRICOT AND HAZELNUT BONBON

### CHOCOLATE SHELL

#### INGREDIENTS

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

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

SINFONIA CIOCCOLATO LATTE 38%

#### PREPARATION

To Taste

In a polycarbonate mold chilled at 18°C,

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Spray small circles of orange cocoa butter inside the mold, using a compressor and an airbrush, and let them crystallize.

To Taste

Spray the entire mold with white cocoa butter, clean the excess and let it crystallize.

Once crystallized, create a chocolate shell using Sinfonia 38% milk chocolate, clean the excess chocolate and let it crystallize.

### APRICOT FILLING

#### INGREDIENTS

FRUTTA IN CREMA CESARIN - APRICOT

To Taste

### CRUNCHY HAZELNUT CREMINO

#### INGREDIENTS

SINFONIA NOCCIOLATO BIANCO

g 400

SUNFLOWER SEED OIL

g 40

- TOASTED

g 60

#### PREPARATION

Temper the chocolate at 26.5°C, add the rice oil, toasted sesame and mix well.

## FINAL COMPOSITION

Then proceed with the filling by creating a layer of fruit in apricot cream and one of cremino.

working with Sinfonia 38% milk chocolate.



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF