



BLUEBERRY HONEY LAVENDER BONBON

CHOCOLATE SHELL

INGREDIENTS

PURPLE OIL BASED COLOR

RENO X CIOCCOLATO BIANCO 28% - TO COLOR

RENO X CIOCCOLATO BIANCO 28%

PREPARATION

To Taste

Mix in purple oil based color to desired shade into Reno X 28% and temper to 28*degrees Celsius

To Taste

Temper 2nd Reno X White 28% to 28* Celsius

To Taste

Combine the two and gently create a swirl

Create a shell clean the excess chocolate and let it crystallize.

BLUEBERRY FILLING

INGREDIENTS

FRUTTA IN CREMA CESARIN - BLUEBERRY

To Taste

HONEY LAVENDER GANACHE

INGREDIENTS

FILTERED WATER

DRIED LAVENDER FLOWERS

WILDFLOWER HONEY

RENO X CIOCCOLATO BIANCO 28%

UNSALTED BUTTER - ROOM TEMPERATURE

ml 100

Bring water and honey to a strong simmer (do not boil)

g 3

Add in lavender flowers.

g 40

Cover with plastic wrap and let steep 1 hour or overnight

g 350

Reheat mixture to a strong simmer (do not boil)

g 50

Through a strainer pour mixture over Reno X White 28%

With an immersion blender blend until smooth

Continue with immersion blend and dot in butter slowly and incorporate until well blended

FINAL COMPOSITION

Then proceed with the filling by creating a layer of fruit in blueberry cream and one of honey lavender ganache

Close shell with Reno X White 28% purple mix



RECIPE CREATED FOR YOU BY CHRISTIAN BALBIERER

CORPORATE PASTRY CHEF