



## CHOCOLATE ORANGE BONBON

### CHOCOLATE SHELL

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#### INGREDIENTS

RENO X CIOCCOLATO FONDENTE 54,5%  
ORANGE COCOA BUTTER

#### PREPARATION

To Taste      Make a splash of orange cocoa butter using a brush, clean off the excess and let it pre-crystallize.  
To Taste      Temper the Reno X Dark 54% chocolate at 29°C.  
Fill a desired polycarbonate mold with the tempered chocolate.  
Tap the mold to remove air bubbles and turn upside down to remove the excess chocolate.  
Remove the excess and leave to crystallize.

### CHOCOLATE ORANGE GANACHE

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#### INGREDIENTS

RENO X CIOCCOLATO FONDENTE 54,5%  
WATER  
  
ORANGE ORO AGRUMI PASTE

#### PREPARATION

g 360      Bring the water and the levosucrol to a boil and add the chocolate, then mix with a hand immersion  
g 400      blender to create a soft ganache.  
g 80      Add in the Oro Agrumi paste and mix in well  
To Taste      Cover well and place in the refrigerator for at least 3 hours or overnight

#### FINAL COMPOSITION

Proceed with filling the shells with the chocolate orange ganache

Close shell with Reno X Dark 54%



**RECIPE CREATED FOR YOU BY CHRISTIAN BALBIERER**

CORPORATE PASTRY CHEF