



ESOTIC BON BON DOMORI

BANANA CARAMEL

INGREDIENTS

SUGAR
ISOMALT
GLUCOSE SYRUP - 60 DE
LIQUID CREAM - 35% FAT
BANANA PURÉE - 100%
VANILLA BEANS
PECTIN - X58
SOFTENED BUTTER - 82% FAT

PREPARATION

g 300 Caramelize the sugar and isomalt
g 100 Cook with cream, banana puree, glucose syrup and pectin, bring to the boil
g 100 Add the butter
g 350 cook again at 108°C
g 350 remove from the heat source
g 10 emulsify with blade mixer
g 3 cool and use
g 150

MANGO AND LIME GANACHE

INGREDIENTS

MANGO PURÉE - 100%
WATER
LIME JUICE
GRATED LIME ZEST
GLUCOSE SYRUP - 60 DE
DEXTROSE
- IN POWDER

PREPARATION

g 143 Combine water, mango puree, lime puree and lime zest.
g 26
g 10 Heat to 45°C and insert: glucose syrup, dextrose, sorbitol and mix to disperse correctly
g 5
g 153 Melt the chocolate at 35°C together with the cocoa butter and emulsify the two compounds
g 38
g 23 Add the softened anhydrous butter and emulsify

ARRIBA DARK 64%

BURRO DI CACAO

CONCENTRATED BUTTER - MP 28

OIL - RISE

g 358

g 15

g 102

g 31

Finish with the oil, continuing to emulsify

Check that the final temperature is 30-32°C, place in the mold and leave to stabilize for 8 hours before closing the pralines

CHOCOLATE SHELL

INGREDIENTS

ARRIBA DARK 64%

To Taste

PREPARATION

Precrystallize ARRIBA 64% chocolate at 30.5°C and create the shell

FINAL COMPOSITION

Make a layer of banana caramel and then one of ganache

Allow to crystallize for at least 8 hours before closing.