



EYEBALL BONBON

CHOCOLATE SHELL

INGREDIENTS

RENO X CIOCCOLATO BIANCO 28%
 BLACK COCOA BUTTER
 COCOA BUTTER RED
 GREEN COCOA BUTTER
 COCOA BUTTER WHITE

PREPARATION

To Taste Temper white cocoa butter and dot the mold with a small white dot using a gum paste ball tool
 To Taste Once the white cocoa butter has crystallized, temper the black cocoa butter
 To Taste Apply a larger black circle in the mold covering the white dot
 To Taste Once black cocoa butter is crystallized, temper the green cocoa butter
 Apply a larger green dot covering the black dot.
 Once green cocoa butter is crystallized, splatter red cocoa butter around mold
 Temper Reno X white 28% and create the chocolate shell

STEP 2

INGREDIENTS

FARCITURA DI FRUTTA - LAMPONI
 CHOCOCREAM PISTACCHIO

PREPARATION

To Taste Fill half the mold with Farcitura Raspberry
 To Taste Fill the remaining shell with Chococream Pistachio.
 Place in the fridge to set for an hour

FINAL COMPOSITION

Close bon bon with Reno X white



RECIPE CREATED FOR YOU BY NALAH TANN-WILSON

PASTRY CHEF AMERICAS