MANDARIN AND COCONUT BONBON

CHOCOLATE SHELL

INGREDIENTS		PREPARATION
BURRO DI CACAO - COLORED BLACK, TEMPERED AT 28°C	To Taste	In a polycarbonate mold refrigerated at 18°C, make dots of black cocoa butter using a toothbrush,
BURRO DI CACAO - COLORED ORANGE, TEMPERED AT 28°C	To Taste	clean the excess and let it pre-crystallize.
SINFONIA CIOCCOLATO CARAMEL ORO	To Taste	Spray 1/4 of the mold with black cocoa butter, using a compressor and an airbrush, then let it
		crystallize.
		Spray the entire mold with Orange cocoa butter, clean the excess and let it crystallize.
		Lastly, the mold with the white cocoa butter, clean the excess and let it crystallise.
		Once crystallized, create a chocolate shirt using Sinfonia Caramel oro, clean the excess chocolate
		and let it crystallize.

MANDARIN FILLING

INGREDIENTS

FRUTTA IN CREMA CESARIN - MANDARIN

To Taste



MANDARIN AND COCONUT CREMINO

INGREDIENTS	PREPARATION
SINFONIA CIOCCOLATO CARAMEL ORO g	Toast the grated coconut at 160°C for 10 minutes and then let it cool.
SEED OIL g	Temper the Sinfonia Caramel gold at 28.5°C. Add the rice oil and coconut butter previously melted at
g	⁷⁵ 24-25°C to the tempered chocolate.
GRATED COCONUT	Emulsify well with a mixer and finally add the toasted grated coconut.
	Dress in the molds.



RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF

