

MANGO AND SPICY MILK CHOCOLATE BONBON

CHOCOLATE SHELL

INGREDIENTS		PREPARATION
BURRO DI CACAO - COLORED GREEN, TEMPERED AT 28°C	To Taste	In a polycarbonate mold chilled at 18°C, spray 1/3 of the mold with green, wipe off excess and allow
BURRO DI CACAO - COLORED RED, TEMPERED AT 28°C	To Taste	to precrystallize.
BURRO DI CACAO - COLORED YELLOW, TEMPERED AT 28°C	To Taste	Spray the other end of the praline red, let it crystallize.
BURRO DI CACAO - COLORED WHITE, TEMPERED AT 28°C	To Taste	Then spray the entire mold yellow.
RENO X CIOCCOLATO AL LATTE 33,6%	To Taste	use a silicone mold to achieve the desired effect.
		Spray the entire mold with white butter, clean off the excess and let it pre-crystallize.
		Temper the melting chocolate at 30-31°C. Fill a hemisphere-shaped polycarbonate mold with the
		tempered chocolate.
		Shake the mold to remove air bubbles and invert to remove excess chocolate.
		Remove excess and let it crystallize.

LIQUID MANGO

INGREDIENTS		PREPARATION
MANGO PURÉE - RAVIFRUIT	g 200	Bring the puree and glucose to 75°Brix in a small saucepan.
GLUCOSIO	g 240	Once the Brix level has been reached, add the lime zest and citric acid and leave to cool overnight.
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	a 20	



MILK GANACHE

INGREDIENTS		PREPARATION
RENO X CIOCCOLATO AL LATTE 33,6%	g 194	Bring the liquids with sugars to 38-40°C.
PASSION FRUIT PURÉE - RAVIFRUIT	g 65	Melt the RENO
GLUCOSE SYRUP	g 13	Pour the mixture into a mold at a temperature of 30°C and leave to crystallize for at least 24 hours at
DEXTROSE	g 7	16-18°C.
	g 22	
CHILI PEPPER POWDER	g 0,3	

FINAL COMPOSITION

Procedere quindi alla farcitura realizzando uno strato di mango liquido ed uno di Ganache al latte Chiudere con il RENO X Latte.



RECIPE CREATED FOR YOU BY **OMAR IBRIK**

PASTRY CHEF

