

CHOCOLATE PLASTIC

BASIC RECIPE FOR DARK, MILK, WHITE CHOCOLATE PLASTIC

DIFFICULTY LEVEL B B B







DARK CHOCOLATE PLASTIC

INGREDIENTS	
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 52% g 1.000 Bring water, GLUCOSIO and sug	gar to boil.
g 300 Add chocolate and emulsify.	
SUGAR g 120 Spread the mixture in a pan and	cover with cling film, making it sticks.
WATER g 80 Let it hardens at room temperatu	ire.

MILK CHOCOLATE PLASTIC

INGREDIENTS		PREPARATION
RENO CONCERTO LATTE 30%	g 1.000	Bring water, GLUCOSIO and sugar to boil.
GLUCOSIO	g 300	Add chocolate, BURRO DI CACAO and emulsify.
SUGAR	g 120	Spread the mixture in a pan and cover with cling film, making it sticks.
WATER	g 80	Let it hardens at room temperature.
BURRO DI CACAO	g 50	



WHITE CHOCOLATE PLASTIC

PREPARATION INGREDIENTS g 1.000 Bring water, GLUCOSIO and sugar to boil. RENO CONCERTO CIOCCOLATO BIANCO 25,5% g 300 GLUCOSIO Add chocolate, BURRO DI CACAO and emulsify. SUGAR g 120 Spread the mixture in a pan and cover with cling film, making it sticks. g 80 WATER Let it hardens at room temperature. g 100 BURRO DI CACAO

FINAL COMPOSITION

Work in a refining machine until the mass becomes mouldable.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

