

# **MOCHA CRESCENTS**

# COFFEE CHOCO BON BONS WITH ALMOND PASTE

DIFFICULTY LEVEL B B B







# COFFEE GANACHE

INGREDIENTS	PREPARATION
LIQUID CREAM 35% FAT - HEATED TO 60°C	Dissolve the soluble coffee in the cream, then pour onto the chocolate and emulsify using an
SOLUBLE COFFEE g 2	immersion blender.
RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% g 4	When the ganache is at 35°C, add concentrated butter and emulsify until tou get a smooth
CONCENTRATED BUTTER - SOFTENED g 3	uniform ganache.
	Cast into a frame for choco bon bons and let per-crystallize.

### **ALMOND INSERT**

INGREDIENTS		PREPARATION
MARZICLASS PREMIUM	To Taste	Roll out MARZIPAN PREMIUM to 5mm using a dough sheeter.
		Make it stick to the coffee ganache inside the frame.
		Refrigerate until the ganache hardens completely.
		Once done, spread a thin layer of non-tempered RENO CONCERTO LATTE 34% onto the
		ganache (onto the surface with no marzipan).



### **COATING AND DECORATION**

### **INGREDIENTS**

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - TEMPERED

To Taste

### FINAL COMPOSITION

Use a crescent-shaped cutter to cut the ganache and cover with tempered RENO CONCERTO LATTE 34%.

