



WHITE HEART CHOCO BON BON

EXQUISITE CHOCO BON BON WITH TEMPTING WHITE CRUNCHY FILLING

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELL

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - TEMPERED

To Taste

PREPARATION

Use tempered RENO CONCERTO FONDENTE 64% to fill a polycarbonate mould for choco bon bons.

Gently shake and tap the mould to remove any bubble.

Wait a few seconds, then overturn the mould in order to remove the chocolate in excess and to create a thin chocolate shell.

Clean the borders of the mould from the chocolate in excess and let crystallize.

CRUNCHY FILLING

INGREDIENTS

PRALIN DELICRISP BLANC

g 800

RENO CONCERTO CIOCCOLATO BIANCO 31,4% - MELT AT 40°C

g 200-300

PREPARATION

Combine the two products to get a homogeneous mixture.

Use at 28°C.

FINAL COMPOSITION

Fill the chocolate shells with the crunchy filling and let crystallize.

Close the shells with tempered RENO CONCERTO FONDENTE 64% and let crystallize.

Wait for the choco bon bons to be fully crystallized before unmoulding.

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