



## SALTED BUTTER CARAMEL CHOCO BON BON

DELICIOUS CHOCO BON BON FILLED WITH SALTED CARAMEL GANACHE

DIFFICULTY LEVEL



### CHOCOLATE OUTER SHELL

#### INGREDIENTS

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - TEMPERED

To Taste

#### PREPARATION

Use tempered RENO CONCERTO LATTE 34% 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.

### SALTED CARAMEL GANACHE

#### INGREDIENTS

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34%

g 150

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64%

g 100

MIRROR CARAMEL - HEATED TO 50°C

g 350

UNSALTED BUTTER 82% FAT - SOFTENED

g 30

SALT

g 2

#### PREPARATION

Combine the two kinds of chocolate and the salt to MIRROR CARAMEL, then use an immersion blender to emulsify.

When the ganache reaches the 35°C, add the butter and emulsify again.

Let the ganache cool down to 28°C.

## FINAL COMPOSITION

Fill the chocolate shells with the salted caramel ganache and let crystallize.

Close the shells with tempered RENO CONCERTO LATTE 34% and let crystallize.

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