



PEANUT CHOCO BON BON

CHOCO BON BON FILLED WITH SALTED PEANUTS, MADE WITH GUITAR CUTTER.

DIFFICULTY LEVEL



SOLID GANACHE

INGREDIENTS

PRALINE AMANDE NOISETTE	g 500
RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - MELTED AT 45°C	g 400
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - MELTED AT 45°C	g 100
CHOPPED SALTED PEANUTS	g 150-200

PREPARATION

Combine the two kinds of chocolate, stir PRALINA AMANDE NOISETTE in, then add the chopped peanuts.

Cast the ganache into 8-cm high squared steel frames and refrigerate for 3-4 hours.

Spread a thin veil of dark chocolate (not tempered) onto the whole surface, wait for it to harden, then cut into 2x2-cm squares with the guitar cutter.

COATING

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - TEMPERED	To Taste
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FINAL COMPOSITION

Coat the square pieces of ganache with tempered RENO CONCERTO FONDENTE 64% and decorate with salted peanuts.