

# CRÈME BRÛLÉE CHOCO BON BON

# EXQUISITE CHOCO BON BON WITH CRÈME BRÛLÉE FLAVOUR

DIFFICULTY LEVEL B B





# **CHOCOLATE OUTER SHELL**

INGREDIENTS		PREPARATION
MINUETTO LATTE SANTO DOMINGO 38% - TEMPERED	To Taste	Use tempered MINUETTO LATTE SANTO DOMINGO 38% to fill a polycarbonate mould for choco
CHOCOSMART CIOCCOLATO - MELT AT 30°C	To Taste	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 pre-crystallize. Let it hardens,
		then fill the chocolate shells with CHOCOSMART, tap the mould and remove the excess.

To Taste

### **CRUNCHY FILLING**

INGREDIENTS	PREPARATION
-------------	-------------

PRALIN DELICRISP NOIR - HEATED TO 30°C

Spread DELICRISP in a thin layer between two sheets of parchment paper.

Refrigerate to make it harden, then use a steel ring to cut into small discs.

Store in fridge until you need to use them.



# CRÈME BRÛLÉE FLAVOURED GANACHE

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO BIANCO 33% - MELT AT 45°C	g 500	Dissolve the flavouring paste into cream.
LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE	g 250	Pour the cream onto chocolate and emulsify with an immersion blender.
JOYPASTE CREMA BRULEE	g 160	Use the ganache at 28°C.

# FINAL COMPOSITION

Use the ganache to fill the chocolate shells for 2/3 of their volume, lay a disc of crunchy filling and let crystallize.

Close the shells with tempered MINUETTO LATTE SANTO DOMINGO 38% and let crystallize.

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



# RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

