



ESPRESSO CHOCO BON BON

CHOCO BON BON WITH DOUBLE COFFEE FILLING

DIFFICULTY LEVEL



OUTER SHELL

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO - MELT AT 30°C

GROUND COFFEE

MINUETTO FONDENTE ECUADOR 70% - TEMPERED

g 1000

g 10

To Taste

PREPARATION

Use tempered MINUETTO FONDENTE ECUADOR 70% 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 pre-crystallize.

In a separate bowl, combine CHOCOSMART to ground coffee powder.

When the chocolate has fully hardened, fill the chocolate shells with the mixture made from CHOCOSMART, then overturn and tap the mould. Remove the excess.

COFFEE GANACHE

INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38% - MELT AT 45°C

LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE

JOYCAFFE' GRANGUSTO - DISSOLVED INTO WATER

g 1000

g 600

g 60

PREPARATION

Pour the cream onto the chocolate and emulsify with an immersion blender, until the ganache is shiny and homogeneous.

Use the ganache at 28°C.

FINAL COMPOSITION

Fill the chocolate shells with the coffee ganache.

Let crystallize until fully hardened.

Close the shells with tempered MINUETTO FONDENTE ECUADOR 70% and let crystallize.

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