



## LEMON MERINGUE CHOCO BON BON WITH LICORICE

### CHOCO BON BON WITH DOUBLE FILLING

DIFFICULTY LEVEL



#### CHOCOLATE OUTER SHELL

##### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33% - TEMPERED

To Taste

##### PREPARATION

Use tempered SINFONIA BIANCO 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.

#### LEMON FLAVOURED CRUNCHY FILLING

##### INGREDIENTS

PRALIN DELICRISP CITRON MERINGUE

g 400

SINFONIA CIOCCOLATO BIANCO 33% - MELTED AT 45°C

g 100

##### PREPARATION

Combine the two ingredients.

Use at 30°C.

#### LICORICE GANACHE

##### INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT 28-30°C

g 500

POWDERED LICORICE

g 20

##### PREPARATION

Dissolve powdered licorice in CHOCOSMART.

Use at 28°C.

#### **FINAL COMPOSITION**

Half-fill the chocolate shells with the lemon filling.

Let crystallize.

Fill them up with the licorice filling and let crystallize.

When fully hardened, close the shells with the tempered chocolate.

Let crystallize completely before unmoulding.