



## PUT YOUR HEART INTO IT

### VALENTINE'S DAY CHOCO BON BON

DIFFICULTY LEVEL



#### CHOCOLATE OUTER SHELL

##### INGREDIENTS

EDIBLE GOLD

BURRO DI CACAO - RED COLOURED, TEMPERED AT 28°C

SINFONIA CIOCCOLATO BIANCO 33% - TEMPERED

##### PREPARATION

To Taste

Place some edible gold flakes inside the polycarbonate mould using tweezers.

To Taste

Spray the red coloured cocoa butter on the inside of the mould and let crystallize.

To Taste

Fill the mould with the chocolate, shake gently, then remove the chocolate in excess in order to create a thin chocolate shell.

Clean the mould from the excess and let crystallize.

#### STRAWBERRY FLAVOURED GANACHE

##### INGREDIENTS

MIRROR FRAGOLA - HEATED TO 45°C

SINFONIA CIOCCOLATO BIANCO 33%

BURRO DI CACAO

##### PREPARATION

g 400

Use an immersion blender to emulsify all the ingredients without incorporating air.

g 200

Use the ganache at 28°C.

g 20

#### RED FRUIT CRUNCHY FILLING

##### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33% - MELTED AT A 40°C

PRALIN DELICRISP FRUITS ROUGES

##### PREPARATION

g 200

Mix the two products until well combined.

g 400

Use the ganache at 28°C.

## FINAL COMPOSITION

Half-fill the chocolate shell with the strawberry ganache.

Let crystallize until fully hardened, then fill it up with the crunchy filling, having care to leave a space of couple of millimeter to the edge.

Let crystallize.

When fully crystallized, close the choco bon bon with the tempered chocolate.

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



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF