



# JOY

## SPECIAL CHOCO BON BON TO CELEBRATE THE CENTENARY OF IRCA

DIFFICULTY LEVEL



### CHOCOLATE OUTER SHELL

#### INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - TEMPERED

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - TEMPERED

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

To Taste

To Taste

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#### PREPARATION

Transfer the dark chocolate into a paper piping bag and use it to create some dots on the inside of the polycarbonate mould, then let crystallize.

Use a spray gun to spray some orange coloured cocoa butter, then remove the excess with a rasp. Fill the mould with the milk 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.

### HAZELNUT FLAVOURED GANACHE

#### INGREDIENTS

NOCCIOLATA ICE PREMIUM

RENO CONCERTO CIOCCOLATO GIANDUIA LATTE - MELT AT 40°C

GRANELLA DI NOCCIOLA

g 600

g 450

g 300

#### PREPARATION

Mix all the ingredients until well combined.

Use the ganache at 28°C.

#### FINAL COMPOSITION

Fill the chocolate shells with the hazelnut ganache.

Let crystallize, then close the shells 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