

MALTERÌA

SPECIAL CHOCO BON BON TO CELEBRATE THE CENTENARY OF IRCA

DIFFICULTY LEVEL B B







CHOCOLATE OUTER SHELL

INGREDIENTS		PREPARATION
BURRO DI CACAO - BLACK COLOURED, TEMPERED AT 28°C	To Taste	Use a brush and a spray gun to create some dots of black coloured cocoa butter on the inside of the
BURRO DI CACAO - EGG YELLOW COLOURED, TEMPERED AT 28°C	To Taste	mould.
BURRO DI CACAO - GREY COLOURED, TEMPERED AT 28°C	To Taste	Remove the cocoa butter in excess using a rasp and let pre-crystallize.
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - TEMPERED	To Taste	Use the spray gun to create a shading effect with the egg yellow coloured cocoa butter. Cover the
		inside of the mould evenly with grey coloured cocoa butter, still using the spray gun.
		Remove the excess with a rasp and let pre-crystallize.
		Create a thin chocolate shell, remove the chocolate in excess from the mould and let crystallize.

BEER FLAVOURED GANACHE

INGREDIENTS		PREPARATION
MALTED BEER - PREVIOUSLY BROUGHT TO BOIL AND REDUCED TO THE 50% OF ITS INITIAL VOLUME	g 200	When still warm, pour the beer reduction onto the remaining ingredients, then use an immersion
GLUCOSIO	g 75	blender to emulsify the mixture, until you get a well-combined shiny ganache.
SINFONIA CIOCCOLATO BIANCO 33%	g 550	Use the ganache at 28°C.
BURRO DI CACAO	g 100	



INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38% - MELTED AT 40°C

PRALINE AMANDE NOISETTE

DELICRISP

FINAL COMPOSITION

Use the ganache to fill the chocolate shells for 3/4 of their volume.

Let crystallize.

When crystallized, insert the disc of crunchy cremino.

Close the shells with the tempered chocolate.

Let crystallize.

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



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

PREPARATION

Store in the fridge until you have to use them.

g 300

g 180

g 120

Use a spatula to combine all the ingredients into a uniform mixture.

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

Refrigerate to make it hardens, then use a ring to cut the cremino into small discs having the same dimension of the choco bon bon.

