

KING'S FAVOURITE

MILK CHOCOLATE BON BON WITH SPICY CARAMEL

DIFFICULTY LEVEL B B





OUTER SHELL

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO AL LATTE 38%	To Taste	Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with orange coloured cocoa
BURRO DI CACAO	To Taste	butter, tempered at 28 °C, to create some stripes. Remove the excess and let crystallize.
COLOURED COCOA BUTTER	To Taste	Use an airbrush to drizzle the mould with a 50/50 mixture of cocoa butter and SINFONIA
		CIOCCOLATO LATTE 38% tempered at 28 °C, remove the excess and let crystallize.
		Once crystallized, use tempered SINFONIA CIOCCOLATO LATTE 38% to create a chocolate outer
		shell.

CARAMEL AND CINNAMON FILLING

INGREDIENTS		PREPARATION
TOFFEE D'OR CARAMEL	g 200	Add the liquid cream to the JOYPASTE CANNELLA and bring to the boil in the microwave.
JOYPASTE CANNELLA	g 8	Add to the TOFFEE D'OR CARAMEL and emulsify using an immersion blender.
LIQUID CREAM 35% FAT	g 80	Cool to the temperature of 28°C.

CRUNCHY SHELL

INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO	g 240	Melt CHOCOSMART CIOCCOLATO at 30°C in the microwave, then add the DELICRISP.
DELICRISP	g 28	



FINAL COMPOSITION

Pour the CHOCOSMART in the outer chocolate shell, shake and turn the mould upside down immediately to remove any CHOCOSMART excess.

Cool for a short time and remove CHOCOSMART excess.

Fill with the ganache and let crystallize.

Close the choco bon bon with tempered SINFONIA CIOCCOLATO LATTE 38%.

Wait for the crystallization to be completed before removing from the mould.



RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF

