



## APRICOT AND HAZELNUT BONBON

### CHOCOLATE SHELL

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#### INGREDIENTS

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

BURRO DI CACAO - COLORED WHITE, TEMPERED AT 28°C

SINFONIA CIOCCOLATO LATTE 38%

#### PREPARATION

To Taste

In a polycarbonate mold chilled at 18°C,

To Taste

Spray small circles of orange cocoa butter inside the mold, using a compressor and an airbrush, and let them crystallize.

To Taste

Spray the entire mold with white cocoa butter, clean the excess and let it crystallize.

Once crystallized, create a chocolate shell using Sinfonia 38% milk chocolate, clean the excess chocolate and let it crystallize.

### APRICOT FILLING

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#### INGREDIENTS

FRUTTA IN CREMA CESARIN - APRICOT

To Taste

## CRUNCHY HAZELNUT CREMINO

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### INGREDIENTS

JOYPASTE NOCCIOLA PIEMONTE	g 125
PRALINE NOISETTE	g 125
SINFONIA CIOCCOLATO BIANCO	g 190
VEGETABLE OIL	g 20
DELICRISP	g 20
GRANELLA DI NOCCIOLA	g 30

### PREPARATION

Temper the chocolate at 28.5°C, add the Piedmont hazelnut Joypaste, the noisette praline, the rice oil and mix well.

Finally add the delicrisp and the hazelnut crunch.

### FINAL COMPOSITION

Then proceed with the filling by creating a layer of fruit in apricot cream and one of cremino.

working with Sinfonia 38% milk chocolate.

### RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF