



# PABANA AND PEANUT BONBON

## CHOCOLATE SHELL

### INGREDIENTS

- BURRO DI CACAO - COLORED RED, TEMPERED AT 28°C
- BURRO DI CACAO - COLORED ORANGE, TEMPERED AT 28°C
- BURRO DI CACAO - COLORED GREEN, TEMPERED AT 28°C
- SINFONIA CIOCCOLATO BIANCO 33%

### PREPARATION

- To Taste In a polycarbonate mold chilled at 18°C,
- To Taste Spray one end of the mold with the green cocoa butter, using a compressor and an airbrush,
- To Taste then let it crystallize.
- To Taste Spray one end of the mold with the red cocoa butter, using a compressor and an airbrush, then
- let it crystallize.
- Spray the entire mold with the orange cocoa butter, wipe off the excess and let it crystallize.
- Lastly, the mold with the white cocoa butter, clean the excess and let it crystallise.

## PABANA GEL

### INGREDIENTS

- LILLY PASSION FRUIT - PABANA RAVIFRUIT
- GLUCOSIO
- IN SOLUTION (50/50)
- LIME ZEST

### PREPARATION

- 200 Bring the puree and glucose to 75°Brix in a small saucepan.
- g 240 Once the Brix level has been reached, add the lime zest and citric acid and leave to cool
- g 3 overnight.
- g 3

**INGREDIENTS**

SINFONIA CIOCCOLATO BIANCO 33%	g 250
SUNFLOWER SEED OIL	g 45
JOYPASTE NOCCIOLINA	g 60
CARAMELIZED ALMOND PIECES	g 30

**PREPARATION**

Temper the chocolate at 28.5°C, add the oil and the hazelnut Joypaste and the Caramelized Almonds.

**FINAL COMPOSITION**

Then proceed with the filling by creating a layer of pabana gel and one of Cremino.

Close with the white chocolate Sinfonia.

**RECIPE CREATED FOR YOU BY OMAR IBRIK**

PASTRY CHEF