



CHOCOLATE PLASTIC

BASIC RECIPE FOR DARK, MILK, WHITE CHOCOLATE PLASTIC

DIFFICULTY LEVEL



DARK CHOCOLATE PLASTIC

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 52%

GLUCOSIO

SUGAR

WATER

g 1.000

g 300

g 120

g 80

PREPARATION

Bring water, GLUCOSIO and sugar to boil.

Add chocolate and emulsify.

Spread the mixture in a pan and cover with cling film, making it sticks.

Let it hardens at room temperature.

MILK CHOCOLATE PLASTIC

INGREDIENTS

RENO CONCERTO LATTE 30%

GLUCOSIO

SUGAR

WATER

BURRO DI CACAO

g 1.000

g 300

g 120

g 80

g 50

PREPARATION

Bring water, GLUCOSIO and sugar to boil.

Add chocolate, BURRO DI CACAO and emulsify.

Spread the mixture in a pan and cover with cling film, making it sticks.

Let it hardens at room temperature.

INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 25,5%

GLUCOSIO

SUGAR

WATER

BURRO DI CACAO

g 1.000

g 300

g 120

g 80

g 100

PREPARATION

Bring water, GLUCOSIO and sugar to boil.

Add chocolate, BURRO DI CACAO and emulsify.

Spread the mixture in a pan and cover with cling film, making it sticks.

Let it hardens at room temperature.

FINAL COMPOSITION

Work in a refining machine until the mass becomes mouldable.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF