



CHOCOLATE PLASTIC

BASIC RECIPE FOR DARK, MILK, WHITE CHOCOLATE PLASTIC

DIFFICULTY LEVEL



DARK CHOCOLATE PLASTIC

INGREDIENTS

RENO CONCERTO FONDENTE 52%	g 1.000
GLUCOSIO	g 300
SUGAR	g 120
WATER	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%	g 1.000
GLUCOSIO	g 300
SUGAR	g 120
WATER	g 80
BURRO DI CACAO	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 BIANCO 25,50%	g 1.000
GLUCOSIO	g 300
SUGAR	g 120
WATER	g 80
BURRO DI CACAO	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