



AMANDA

CHOCO BON BON WITH ALMOND

DIFFICULTY LEVEL



ALMOND AND CHOCOLATE FILLING

INGREDIENTS

AVOLETTA

RENO CONCERTO CIOCCOLATO BIANCO 25,5% - MELTED AT 45°C

BURRO DI CACAO - MELTED AT 45°C

g 1400

g 700

g 100

PREPARATION

Combine all the ingredients, cast the mixture into a steel frame for choco bon bons.

Let crystallize.

Cover the surface with a thin veil of white chocolate (not tempered).

COATING AND DECORATION

INGREDIENTS

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - TEMPERED

To Taste

FINAL COMPOSITION

Cut the crystallized chocolate and almond filling with an oval cutter.

Cover each choco bon bon with tempered RENO LATTE 34% and, before it hardens, top off with a roasted almond.