



## COFFEE BEAN

### EXQUISITE CAPPUCINO FLAVOURED CHOCO BON BON

**DIFFICULTY LEVEL**



#### CHOCOLATE OUTER SHELL

##### INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58% - TEMPERED

To Taste

##### PREPARATION

Use tempered RENO CONCERTO FONDENTE 58% to fill a polycarbonate mould for choco bon bons with a coffee-bean shape.

Gently shake and tap the mould to remove any bubble.

Wait a few seconds, then overturn the mould in order to remove the chocolate in excess and to create a thin chocolate shell.

Clean the borders of the mould from the chocolate in excess and let crystallize.

#### CAPPUCINO FLAVOURED ANHYDROUS GANACHE

##### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO - MELTED AT 32°C

g 1000

Combine the powdered ingredients to CHOCOSMART and stir gently.

FINE SOLUBLE COFFEE

g 25

Use the ganache at 28°C.

GROUND COFFEE

g 8

##### PREPARATION

#### FINAL COMPOSITION

Fill the chocolate shells with the ganache.

Let crystallize until fully hardened.

Close the shells with the tempered chocolate.

Wait for the choco bon bons to be fully crystallized before unmoulding.