



STRUDEL CHOCO BON BON

TINY CHOCOLATE CUP FILLED WITH APPLE & CINNAMON GANACHE

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 little cups.

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.

APPLE GANACHE

INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

GREEN APPLE PURÉE - HEATED TO 60°C

LEMON JUICE - HEATED TO 60°C

RUM 70°

CINNAMON POWDER

g 600

g 300

g 25-30

g 20

g 1

PREPARATION

Emulsify apple purée, lemon juice and cinnamon.

Pour the mixture onto chocolate and emulsify.

While keeping emulsifying, add the rum.

When the ganache is done, let it cool down to 28°C before using it.

FINAL COMPOSITION

Remove the chocolate cups from the mould and fill them with the apple ganache.

Close the cups with RENO CONCERTO FONDENTE 58% or RENO CONCERTO BIANCO 31.5% temperato.

Decorate as you like most.