



## PORT WINE CHOCO BON BON

CHOCO BON BON ENRICHED WITH THE WELL-KNOWN WINE ORIGINALLY FROM PORTUGAL

DIFFICULTY LEVEL



### DARK 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.

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.

### PORT GANACHE

#### INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4% - MELT AT 45°C

g 650

LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE

g 200

PORT WINE

g 100-120

#### PREPARATION

Pour cream and Port wine onto chocolate and emulsify with an immersion blender, until the ganache is homogeneous.

Use it at 28°C.

## FINAL COMPOSITION

Fill the chocolate shells with the Port ganache.

Let crystallize until fully hardened.

When done, close the shells with the tempered RENO CONCERTO FONDENTE 58% and let crystallize.

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