



## CHAMOMILE & BALSAMIC VINEGAR CHOCO BON BON

DELICIOUS CHOCO BON BON WITH DOUBLE FILLING

DIFFICULTY LEVEL



### CHAMOMILE GANACHE

#### INGREDIENTS

RENO CONCERTO BIANCO 31,50%  
LIQUID CREAM 35% FAT - HEATED TO 80°C  
UNSALTED BUTTER 82% FAT - AT ROOM TEMPERATURE  
CHAMOMILE TEA BAGS

#### PREPARATION

g 500 Steep the chamomile in the cream for 5 minutes.  
g 300 Squeeze the chamomile tea bags and, if necessary, add some more cream.  
g 60 Pour the cream onto chocolate and emulsify with an immersion blender, in order to make a  
g 10 ganache.  
When the ganache cools down to 35°C, add the butter and emulsify again.  
Use the ganache at 28°C.

### BALSAMIC VINEGAR GANACHE

#### INGREDIENTS

RENO CONCERTO BIANCO 31,50% - MELT AT 45°C  
LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE  
BALSAMIC VINEGAR

#### PREPARATION

g 500 Pour the balsamic vinegar and the cream onto chocolate and emulsify with an immersion  
g 300 blender until you obtain a smooth and uniform ganache.  
g 40 Use the ganache at 28°C.

### COATING

#### INGREDIENTS

RENO CONCERTO FONDENTE 58% - TEMPERED To Taste

## FINAL COMPOSITION

Fill the dark chocolate boules with both the ganaches.

Refrigerate and let crystallize.

Close the boules with some dark chocolate, then, once crystallized, coat them with more tempered chocolate.

Top off with some small discs of tempered chocolate, previously decorated with transfer sheets.