



CRÈME BRÛLÉE CHOCO BON BON

EXQUISITE CHOCO BON BON WITH CRÈME BRÛLÉE FLAVOUR

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELL

INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38% - TEMPERED

CHOCOSMART CIOCCOLATO - MELT AT 30°C

PREPARATION

To Taste

Use tempered MINUETTO LATTE SANTO DOMINGO 38% to fill a polycarbonate mould for choco bon bons.

To Taste

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 pre-crystallize. Let it hardens, then fill the chocolate shells with CHOCOSMART, tap the mould and remove the excess.

CRUNCHY FILLING

INGREDIENTS

PRALIN DELICRISP NOIR - HEATED TO 30°C

PREPARATION

To Taste

Spread DELICRISP in a thin layer between two sheets of parchment paper.

Refrigerate to make it harden, then use a steel ring to cut into small discs.

Store in fridge until you need to use them.

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33% - MELT AT 45°C

LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE

JOYPASTE CREMA BRULEE

g 500

g 250

g 160

PREPARATION

Dissolve the flavouring paste into cream.

Pour the cream onto chocolate and emulsify with an immersion blender.

Use the ganache at 28°C.

FINAL COMPOSITION

Use the ganache to fill the chocolate shells for 2/3 of their volume, lay a disc of crunchy filling and let crystallize.

Close the shells with tempered MINUETTO LATTE SANTO DOMINGO 38% and let crystallize.

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

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER