



## TROPICAL CHOCO BON BON

### DELICIOUS TINY CHOCOLATE CUPS WITH TROPICAL FILLING

DIFFICULTY LEVEL



#### CHOCOLATE OUTER SHELL

##### INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75% - TEMPERED

To Taste

##### PREPARATION

Use tempered MINUETTO FONDENTE SANTO DOMINGO 75% 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.

#### MANGO JELLY

##### INGREDIENTS

FRUTTIDOR MANGO

g 500

LILLY NEUTRO

g 150

WATER

g 100

##### PREPARATION

Blend all the ingredients together until you get a smooth and homogeneous mixture.

## COCONUT CRUNCHY FILLING

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### INGREDIENTS

PRALIN DELICRISP COCONTY

g 800

CHOCOSMART CIOCCOLATO LATTE - HEATED TO 32°C

g 200

### PREPARATION

Mix all ingredients until you get a homogeneous well-combined mixture.

Use at 28°C.

### FINAL COMPOSITION

Remove the chocolate cups from the mould, half-fill them with the liquid gelatin and refrigerate until the jelly hardens.

Close the cups with the coconut crunchy filling, decorate as you prefer and refrigerate until fully hardened.