



MANDARIN CHOCO BON BON

CHOCO BON BON WITH FRUIT FILLING

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELL

INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4% - TEMPERED

To Taste

PREPARATION

Use tempered RENO CONCERTO BIANCO 31.5% 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.

MANDARIN GANACHE

INGREDIENTS

WONDERCHOC WHITE

g 1000

Mix WONDERCHOC WHITE and chocolate until well combined.

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

g 200

Stir JOYPASTE MANDARINO in.

JOYPASTE MANDARINO

g 170

Use the ganache at 28°C.

FINAL COMPOSITION

Fill the chocolate shells with the mandarin ganache.

Let crystallize until fully hardened.

Close the shells with tempered RENO CONCERTO BIANCO 31.5% and let crystallize.

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