



WINTER DELIGHT

CHOCOLATE MIGNON DELICACIES WITH DOUBLE FILLING

DIFFICULTY LEVEL



NOUGAT FLAVOURED GANACHE

INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4% - MELTED AT 45°C	g 250
LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE	g 125
JOYPASTE TORRONCINO	g 30

PREPARATION

Pour the cream and the flavouring paste onto the chocolate and emulsify with a rubber spatula until you get a shiny and uniform.

PISTACHIO NAMELAKA

INGREDIENTS

MILK 3.5% FAT	g 150
GLUCOSE SYRUP	g 7,5
RENO CONCERTO CIOCCOLATO BIANCO 31,4%	g 275
LIQUID CREAM 35% FAT	g 300
LILLY NEUTRO	g 25
JOYPASTE PISTACCHIO 100%	g 80

PREPARATION

Bring milk and GLUCOSIO to boil, then add LILLY and beat with a whisk.
Pour the mixture and JOYPASTE onto chocolate and emulsify with an immersion blender.
While emulsifying, pour the cold cream in a stream.
Lest the namelaka cream rest in the fridge overnight.

LITTLE CHOCOLATE CUPS

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - TEMPERED	To Taste
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PREPARATION

Fill a polycarbonate mould for choco bon bons with the tempered chocolate.
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.

When hardened, remove the chocolate cups from the mould.

FINAL COMPOSITION

Half-fill the little chocolate cups with the nougat flavoured ganache and let crystallize.

Meanwhile, whip the namelaka in a planetary mixer with the whisk attachment (medium speed for 3-4 minutes), until foamy.

Transfer the namelaka in a pastry bag fitted with a plain basketweave tip and use it to fill the chocolate cups with waves of namelaka.

Decorate as you like most.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF