



FRENCH KISS

SPECIAL CHOCO BON BON TO CELEBRATE THE CENTENARY OF IRCA

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELL

INGREDIENTS

GLITTER DUST - GOLDEN

BURRO DI CACAO - LILAC COLOURED, TEMPERED AT 28°C

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - TEMPERED

To Taste

To Taste

To Taste

PREPARATION

Sprinkle the inside of the polycarbonate mould with the edible powder, then tap the mould to remove the excess.

Drizzle some lilac coloured cocoa butter on the inside of the mould and let crystallize.

Fill the mould with the chocolate, shake gently, then remove the chocolate in excess in order to create a thin chocolate shell.

Clean the mould from the excess and let crystallize.

LAVENDER FLAVOURED GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT - HEATED TO 60°C

DRIED LAVENDER FLOWERS

JOYPASTE CREMA BRULEE - MELTED INTO THE CREAM

SINFONIA CIOCCOLATO BIANCO 33% - MELTED AT 40°C

g 250

g 15

g 60

g 500

PREPARATION

Brew the lavender flowers in the cream.

When the temperature is at about 20°C, sieve the cream onto the chocolate, then use an immersion blender to emulsify in order to make a ganache.

Use the ganache at 28°C.

CRUNCHY FILLING

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL - HEATED TO 30°C

To Taste

PREPARATION

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

Refrigerate to make it hardens, then use a ring to cut the cremino into small discs.

Store in the fridge until you have to use them.

FINAL COMPOSITION

Fill the chocolate shells for 2/3 of their volume with the ganache, then insert the disc of crunchy filling and let crystallize.

Close the shells with the tempered chocolate and let crystallize.

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

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF