



## KING'S FAVOURITE

### MILK CHOCOLATE BON BON WITH SPICY CARAMEL

DIFFICULTY LEVEL



#### OUTER SHELL

##### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%  
BURRO DI CACAO  
COLOURED COCOA BUTTER

##### PREPARATION

To Taste Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with orange coloured cocoa  
To Taste butter, tempered at 28 °C, to create some stripes. Remove the excess and let crystallize.  
To Taste Use an airbrush to drizzle the mould with a 50/50 mixture of cocoa butter and SINFONIA  
CIOCCOLATO LATTE 38% tempered at 28 °C, remove the excess and let crystallize.  
Once crystallized, use tempered SINFONIA CIOCCOLATO LATTE 38% to create a chocolate  
outer shell.

#### CARAMEL AND CINNAMON FILLING

##### INGREDIENTS

TOFFEE D'OR CARAMEL  
JOYPASTE CANNELLA  
LIQUID CREAM 35% FAT

##### PREPARATION

g 200 Add the liquid cream to the JOYPASTE CANNELLA and bring to the boil in the microwave.  
g 8 Add to the TOFFEE D'OR CARAMEL and emulsify using an immersion blender.  
g 80 Cool to the temperature of 28°C.

## CRUNCHY SHELL

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### INGREDIENTS

CHOCOSMART CIOCCOLATO	g 240
DELICRISP	g 28

### PREPARATION

Melt CHOCOSMART CIOCCOLATO at 30°C in the microwave, then add the DELICRISP.

### FINAL COMPOSITION

Pour the CHOCOSMART in the outer chocolate shell, shake and turn the mould upside down immediately to remove any CHOCOSMART excess.

Cool for a short time and remove CHOCOSMART excess.

Fill with the ganache and let crystallize.

Close the choco bon bon with tempered SINFONIA CIOCCOLATO LATTE 38%.

Wait for the crystallization to be completed before removing from the mould.

### RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF