



HANSEL & GRETEL

DARK CHOCOLATE BON BON WITH DOUBLE FILLING

DIFFICULTY LEVEL



OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 76%

COLOURED COCOA BUTTER

PREPARATION

To Taste

Refrigerate a polycarbonate mould at 18 °C, then drizzle with some drops of black cocoa butter tempered at 28 °C.

To Taste

Remove the excess and let crystallize.

Use an airbrush to drizzle the mould with red cocoa butter tempered at 28 °C, remove the excess and let crystallize.

Once crystallized, use tempered SINFONIA CIOCCOLATO FONDENTE 76% to create a chocolate outer shell.

PANNA COTTA GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT

SINFONIA CIOCCOLATO BIANCO

JOYPASTE PANNA COTTA

PREPARATION

g 60

Dissolve the JOYPASTE PANNA COTTA in the liquid cream, then add melted SINFONIA

g 125

CIOCCOLATO BIANCO 40/42 34%.

g 10

Use a rubber spatula to quickly emulsify the mixture, without incorporating air.

Use the ganache at the temperature of 28 °C to half-fill the choco bon bon.

Refrigerate until the crystallization is complete.

BLACK CHERRY GANACHE

INGREDIENTS

JOYFRUIT AMARENA

g 70

SINFONIA CIOCCOLATO FONDENTE 76%

g 50

LIQUID CREAM 35% FAT

g 10

PREPARATION

Heat at 60 °C the JOYFRUIT AMARENA with the liquid cream, mix gently with an immersion blender.

Add SINFONIA CIOCCOLATO FONDENTE 76% and emulsify using a rubber spatula.

Use the ganache thus obtained, at the temperature of 28 °C, to fill the choco bon bon mould.

FINAL COMPOSITION

Once the second ganache is crystallized too, use tempered SINFONIA CIOCCOLATO FONDENTE 76% to close the choco bon bon.

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

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF