



MEKONG

DARK CHOCOLATE BON BON WITH ASIAN INFLUENCES

DIFFICULTY LEVEL



OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%

COLOURED COCOA BUTTER

PREPARATION

To Taste

Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with red coloured cocoa

To Taste

butter tempered at 28 °C, to create some stripes, and with yellow coloured cocoa butter tempered at 28 °C, to add some spots.

Remove the excess and let pre-crystallize.

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

Once crystallized, use tempered SINFONIA CIOCCOLATO FONDENTE 56% to create a chocolate outer shell.

COCONUT FLAVOURED GANACHE

INGREDIENTS

COCONUT PURÉE

JOYGELATO COCCO

SINFONIA CIOCCOLATO FONDENTE 56%

PREPARATION

g 150

Add the coconut puree to the JOYGELATO COCCO and heat to 60 °C.

g 50

Sieve the liquid onto the chocolate and emulsify.

g 300

Cool the ganache until the temperature of 28 °C.

CRUNCHY SESAME SHELL

INGREDIENTS

CHOCOSMART CIOCCOLATO	g 200
SESAME SEED	g 20

PREPARATION

In the microwave, melt CHOCOSMART CIOCCOLATO at 30°C, add toasted sesame seeds and stir.

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 coconout flavoured ganache and let crystallize.

Close the choco bon bon with tempered SINFONIA CIOCCOLATO FONDENTE 56%.

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

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF