



APRICOT AND HAZELNUT BONBON

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO - COLORED ORANGE, TEMPERED AT 28°C

BURRO DI CACAO - COLORED WHITE, TEMPERED AT 28°C

SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

To Taste

In a polycarbonate mold chilled at 18°C,

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Spray small circles of orange cocoa butter inside the mold, using a compressor and an airbrush, and let them crystallize.

To Taste

Spray the entire mold with white cocoa butter, clean the excess and let it crystallize.

Once crystallized, create a chocolate shell using Sinfonia 38% milk chocolate, clean the excess chocolate and let it crystallize.

APRICOT FILLING

INGREDIENTS

FRUTTA IN CREMA CESARIN - APRICOT

To Taste

CRUNCHY HAZELNUT CREMINO

INGREDIENTS

JOYPASTE NOCCIOLA PIEMONTE	g 125
PRALINE NOISETTE	g 125
SINFONIA CIOCCOLATO BIANCO	g 190
VEGETABLE OIL	g 20
DELICRISP	g 20
GRANELLA DI NOCCIOLA	g 30

PREPARATION

Temper the chocolate at 28.5°C, add the Piedmont hazelnut Joypaste, the noisette praline, the rice oil and mix well.

Finally add the delicrisp and the hazelnut crunch.

FINAL COMPOSITION

Then proceed with the filling by creating a layer of fruit in apricot cream and one of cremino.

working with Sinfonia 38% milk chocolate.



RECIPE CREATED FOR YOU BY **FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF