

CREMINO

REINTERPRATATION OF A CLASSIC OF THE ITALIAN PRALINERY

DIFFICULTY LEVEL

OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	To Taste
SINFONIA CIOCCOLATO LATTE 38%	To Taste
RENO CONCERTO FONDENTE 64%	To Taste
BURRO DI CACAO	To Taste

PREPARATION

Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with tempered SINFONIA CIOCCOLATO BIANCO 40/42 and tempered SINFONIA CIOCCOLATO LATTE 38% to create some stripes. Remove the excess and let crystallize.

Use an airbrush to drizzle the mould with a 50/50 mixture of cocoa butter and RENO CONCERTO FONDENTE 64% tempered at 28 °C, remove the excess and let crystallize.

Once crystallized, use tempered RENO CONCERTO FONDENTE 64% to create a chocolate outer shell.

HAZELNUT CHOCOLATE CREAMY FILLING

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO	g 100
NOCCIOLATA BIANCA	g 70

PREPARATION

Melt SINFONIA NOCCIOLATO BIANCO, add to NOCCIOLATA BIANCA and stir with a rubber spatula.

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

Refrigerate until the crystallization is complete.

GIANDUIA CHOCOLATE CREAMY FILLING

INGREDIENTS

SINFONIA GIANDUIA FONDENTE	g 100
PRALINE AMANDE NOISETTE	g 70

PREPARATION

Melt SINFONIA GIANDUIA FONDENTE, add to PRALIN AMANDE NOISETTE and stir with a rubber spatula.

Use the chocolate cream, at the temperature of 28 °C, to fill the choco bon bon mould.

FINAL COMPOSITION

Once the second chocolate creamy filling is crystallized too, use tempered RENO CONCERTO FONDENTE 64% 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