



AMANDA

CHOCO BON BON WITH ALMOND

DIFFICULTY LEVEL



ALMOND AND CHOCOLATE FILLING

INGREDIENTS

AVOLETTA
RENO CONCERTO BIANCO 25,50% - MELTED AT 45°C
BURRO DI CACAO - MELTED AT 45°C

g 1400
g 700
g 100

PREPARATION

Combine all the ingredients, cast the mixture into a steel frame for choco bon bons.
Let crystallize.
Cover the surface with a thin veil of white chocolate (not tempered).

COATING AND DECORATION

INGREDIENTS

RENO CONCERTO LATTE 34% - TEMPERED

To Taste

FINAL COMPOSITION

Cut the crystallized chocolate and almond filling with an oval cutter.

Cover each choco bon bon with tempered RENO LATTE 34% and, before it hardens, top off with a roasted almond.