



MOCHA CRESCENTS

COFFEE CHOCO BON BONS WITH ALMOND PASTE

DIFFICULTY LEVEL



COFFEE GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT - HEATED TO 60°C

SOLUBLE COFFEE

RENO CONCERTO LATTE 34%

CONCENTRATED BUTTER - SOFTENED

g 200

g 25

g 450

g 30

PREPARATION

Dissolve the soluble coffee in the cream, then pour onto the chocolate and emulsify using an immersion blender.

When the ganache is at 35°C, add concentrated butter and emulsify until you get a smooth uniform ganache.

Cast into a frame for choco bon bons and let per-crystallize.

ALMOND INSERT

INGREDIENTS

MARZICLASS PREMIUM

To Taste

PREPARATION

Roll out MARZIPAN PREMIUM to 5mm using a dough sheeter.

Make it stick to the coffee ganache inside the frame.

Refrigerate until the ganache hardens completely.

Once done, spread a thin layer of non-tempered RENO CONCERTO LATTE 34% onto the ganache (onto the surface with no marzipan).

COATING AND DECORATION

INGREDIENTS

RENO CONCERTO LATTE 34% - TEMPERED

To Taste

FINAL COMPOSITION

Use a crescent-shaped cutter to cut the ganache and cover with tempered RENO CONCERTO LATTE 34%.