



ZABAGLIONE CHOCO BON BON

EXQUISITE CHOCO BON BON FLAVOURED WITH MARSALA WINE

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELL

INGREDIENTS

RENO CONCERTO BIANCO 31,50% - TEMPERED

RENO CONCERTO FONDENTE 58% - TEMPERED

PREPARATION

To Taste

Drizzle the polycarbonate mould with RENO CONCERTO FONDENTE 58%, then create a thin chocolate shell with RENO CONCERTO BIANCO 31.5%.

To Taste

Remove the chocolate in excess and let crystallize.

ZABAGLIONE FLAVOURED GANACHE

INGREDIENTS

RENO CONCERTO BIANCO 31,50%

LIQUID CREAM 35% FAT

PASTA ZABAIONE

g 1000

g 400

g 350

PREPARATION

Bring cream and PASTA ZABAIONE to boil, then pour the chocolate onto the mixture and emulsify using an immersion blender.

Use the ganache at the temperature of 28°C.

FINAL COMPOSITION

Fill the chocolate shells with the ganache and let crystallize until fully hardened.

When done, close the shells with tempered RENO CONCERTO BIANCO 31.5% and let crystallize.

Wait for the choco bon bons to be fully crystallized before unmoulding.