



FRUIT CHOCO BON BON

CHOCO BON BON WITH FRUIT FLAVOUR, MADE WITH OUR MIRROR LINE'S PRODUCTS

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELL

INGREDIENTS

RENO CONCERTO FONDENTE 64% - TEMPERED

To Taste

PREPARATION

Use tempered RENO CONCERTO FONDENTE 64% to fill a polycarbonate mould for choco bon bons.

Gently shake and tap the mould to remove any bubble.

Wait a few seconds, then overturn the mould in order to remove the chocolate in excess and to create a thin chocolate shell.

Clean the borders of the mould from the chocolate in excess and let crystallize.

FRUIT GANACHE

INGREDIENTS

RENO CONCERTO LATTE 34%

RENO CONCERTO BIANCO 31,50%

MIRROR LAMPONE - HEATED TO 45°C

UNSALTED BUTTER 82% FAT - SOFTENED

g 50

Emulsify milk chocolate, white chocolate and MIRROR LAMPONE.

g 200

When the ganache reaches the 35°C, add the butter and emulsify again.

g 400

Use the ganache at 28°C.

g 30

PREPARATION

FINAL COMPOSITION

Fill the chocolate shells with the fruit ganache and let crystallize.

Close the shells with tempered RENO CONCERTO FONDENTE 64% and let crystallize.

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

AMBASSADOR'S TIPS

The fruit ganache can be made with any fruit flavoured MIRROR product.