



WINTER DELIGHT

CHOCOLATE MIGNON DELICACIES WITH DOUBLE FILLING

DIFFICULTY LEVEL



NOUGAT FLAVOURED GANACHE

INGREDIENTS

RENO CONCERTO BIANCO 31,50% - MELTED AT 45°C

LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE

JOYPASTE TORRONCINO

g 250

g 125

g 30

PREPARATION

Pour the cream and the flavouring paste onto the chocolate and emulsify with a rubber spatula until you get a shiny and uniform.

PISTACHIO NAMELAKA

INGREDIENTS

MILK 3.5% FAT

GLUCOSE SYRUP

RENO CONCERTO BIANCO 31,50%

LIQUID CREAM 35% FAT

LILLY NEUTRO

JOYPASTE PISTACCHIO 100%

g 150

g 7,5

g 275

g 300

g 25

g 80

PREPARATION

Bring milk and GLUCOSIO to boil, then add LILLY and beat with a whisk.

Pour the mixture and JOYPASTE onto chocolate and emulsify with an immersion blender.

While emulsifying, pour the cold cream in a stream.

Lest the namelaka cream rest in the fridge overnight.

LITTLE CHOCOLATE CUPS

INGREDIENTS

RENO CONCERTO FONDENTE 64% - TEMPERED

To Taste

PREPARATION

Fill a polycarbonate mould for choco bon bons with the tempered chocolate.

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.

When hardened, remove the chocolate cups from the mould.

FINAL COMPOSITION

Half-fill the little chocolate cups with the nougat flavoured ganache and let crystallize.

Meanwhile, whip the namelaka in a planetary mixer with the whisk attachment (medium speed for 3-4 minutes), until foamy.

Transfer the namelaka in a pastry bag fitted with a plain basketweave tip and use it to fill the chocolate cups with waves of namelaka.

Decorate as you like most.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF