

MALTERÌA

SPECIAL CHOCO BON BON TO CELEBRATE THE CENTENARY OF IRCA

DIFFICULTY LEVEL

CHOCOLATE OUTER SHELL

INGREDIENTS

BURRO DI CACAO - BLACK COLOURED, TEMPERED AT 28°C	To Taste
BURRO DI CACAO - EGG YELLOW COLOURED, TEMPERED AT 28°C	To Taste
BURRO DI CACAO - GREY COLOURED, TEMPERED AT 28°C	To Taste
RENO CONCERTO FONDENTE 64% - TEMPERED	To Taste

PREPARATION

Use a brush and a spray gun to create some dots of black coloured cocoa butter on the inside of the mould.

Remove the cocoa butter in excess using a rasp and let pre-crystallize.

Use the spray gun to create a shading effect with the egg yellow coloured cocoa butter.

Cover the inside of the mould evenly with grey coloured cocoa butter, still using the spray gun.

Remove the excess with a rasp and let pre-crystallize.

Create a thin chocolate shell, remove the chocolate in excess from the mould and let crystallize.

BEER FLAVOURED GANACHE

INGREDIENTS

MALTED BEER - PREVIOUSLY BROUGHT TO BOIL AND REDUCED TO THE 50% OF ITS INITIAL VOLUME	g 200
GLUCOSIO	g 75
SINFONIA CIOCCOLATO BIANCO	g 550
BURRO DI CACAO	g 100

PREPARATION

When still warm, pour the beer reduction onto the remaining ingredients, then use an immersion blender to emulsify the mixture, until you get a well-combined shiny ganache.

Use the ganache at 28°C.

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38% - MELTED AT 40°C	g 300
PRALINE AMANDE NOISETTE	g 180
DELICRISP	g 120

PREPARATION

Use a spatula to combine all the ingredients into a uniform mixture.

Spread in a thin layer between two sheets of parchment paper.

Refrigerate to make it hardens, then use a ring to cut the cremino into small discs having the same dimension of the choco bon bon.

Store in the fridge until you have to use them.

FINAL COMPOSITION

Use the ganache to fill the chocolate shells for 3/4 of their volume.

Let crystallize.

When crystallized, insert the disc of crunchy cremino.

Close the shells with the tempered chocolate.

Let crystallize.

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



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF