

MISS AMERICAN PIE

MILK CHOCOLATE BON BON WITH FRUIT FILLING

DIFFICULTY LEVEL

OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%	To Taste
COLOURED COCOA BUTTER	To Taste

PREPARATION

Refrigerate a polycarbonate mould at 18 °C, then drizzle the mould with some drops of white cocoa butter tempered at 28 °C. Remove the excess. Now, drizzle with red coloured cocoa butter tempered at 28 °C to create some stripes. Remove the excess and let pre-crystallize.

Use an airbrush to drizzle the mould with blue coloured cocoa butter tempered at 28 °C, remove the excess and let crystallize completely.

Once crystallized, use tempered SINFONIA CIOCCOLATO LATTE 38% to create a chocolate outer shell.

APPLE JELLY

INGREDIENTS

ROYAL JELLY	g 200
LEMON JUICE	g 20
FRUTTIDOR MELA	g 200

PREPARATION

Add lemon juice to the ROYAL JELLY and bring it to the boil in the microwave.

Then, add to the FRUTTIDOR MELA and emulsify using an immersion blender.

Cool until the temperature of 28°C.

CINNAMON FLAVOURED SHELL

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO	g 200
CINNAMON POWDER	g 10

PREPARATION

Melt the CHOCOSMART CIOCCOLATO BIANCO at 30°C, add ground cinnamon and blend to dissolve it.

FINAL COMPOSITION

Pour the flavoured CHOCOSMART in the outer chocolate shell, shake and turn the mould upside down immediately to remove any CHOCOSMART excess.

Cool for a short time and remove CHOCOSMART excess.

Fill with the apple jelly.

Spread the tempered SINFONIA CIOCCOLATO LATTE 38% on an acetate sheet ad use it to cover the choco bon bon.

Wait for the crystallization to be complete before removing from the mould.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF