

CARAMEL BONBON

INGREDIENTS

Group Filling

Ingredient	KG	%
PETTINA NON-TEMPERING DARK CHOCOLATE	0.260	100.00
Fresh cream	0.120	46.20
BAKELS CARAMEL CREAM	0.070	26.90
BAKELS DAIRY BLEND	0.015	5.80
Sorbitol Powder	0.018	6.90
Total Weight:	0.483	

Group Case

Ingredient	KG	%
PETTINA NON-TEMPERING DARK CHOCOLATE	0.400	-
Total Weight:	0.400	

Group Seal

Ingredient	KG	%
PETTINA NON-TEMPERING DARK CHOCOLATE	0.150	-
Total Weight:	0.150	

Yield: 32 pieces

METHOD

How to do it:

Filling:

1. Boil the fresh cream and add in sorbitol powder pour over Bakels Caramel cream filling, Pettina chocolate and emulsify.
2. Make sure ganache temperature does not go to higher than 35C.
3. Add in Bakels dairy blend and blend nicely (no bubbles).

Assembly:

1. Melt Pettina Non-Tempering Chocolate around 44-46C.
2. Get a clean polycarbonate mold and overflow each hole with melted chocolates.
3. Use a bench scraper to tap the side of the mold.
4. Turn the mold upside-down and tap some more time on the side. Scrape.
5. Set the mold in the fridge for 15-20 min.
6. Pipe the caramel filling into the bonbons $\frac{3}{4}$ full.
7. To close the bon bon. Melt the 2nd set of Pettina Chocolate and spoon chocolate over the top of the mold.
8. Scrape across the top with bench scraper.
9. Cool in the fridge and tap the molds to extract the pralines.



DISPLAY CONDITIONS

Chilled



CATEGORY

Chocolates, Desserts



OCCASION

Christmas



FINISHED PRODUCT

Dessert