



SATURNIA BONBON

Coated Chocolate bonbons

Made with: **PRALINE AMANDE NOISETTE 50% FRUITE**

Steps: **2**

An original recipe by Jérémy Aspa

Makes 150 pieces

1 WHIPPED PRALINÉ

800g **PRALINE
AMANDE
NOISETTE 50%
FRUITE**

270g **BAHIBE 46%**



Melt the chocolate at 115°F (45°C), then mix into the praliné. Temper at 75°F (24°C). Leave to set on a tray. Use a stand mixer with a flat beater to whip up the mixture, but make sure its temperature does not rise above 75-80°F (25-26°C).

2 SPRAY MIX

350g **BAHIBE 46%**
150g **COCOA BUTTER**



Melt the ingredients together. Strain before use. To pre-set your mixture, heat to 115°F (45°C), then cool down to 85°F (29°C).

ASSEMBLY AND FINISHING

Make the Whipped Praliné and leave to set at 60°F (17°C).

Temper the Spray Mix, then spray a little onto a silicone mat. Store at room temperature.

Use a piping bag with an 8mm diameter nozzle to pipe approx. 6g droplets of Praliné onto the Spray-covered silicone mat.

Place a few roasted chopped almonds around the droplets and lightly press down with a sheet of confectionery dipping paper. Remove any excess almonds. Leave to set for 24 hours at 60°F (17°C) and a 60% relative humidity level.

Use an air blower to coat with milk couverture.

Tip:

If necessary, apply another coat of chocolate using a spray gun, to solidify your assemblies.