



RECIPE BY GAËL MAJCHRZAK

Bonbon Creole

Recipe in 3 steps



Recipe for 120 bonbons.

1

Ganache old rhum and Samana 70%

hokkaido fresh cream 40% (A)	98g	20.1 %	In bowl of batter, put A. Mix with the hook mix at the 1st speed and after 2 minutes add the chocolates and B and continue to mix until you got the elasticity and dough don't stick.
Glucose syrup (A)	22g	4.5 %	
Inverted sugar (A)	25g	5.1 %	Add C and mix until is not sticking the bowl. Let improve for 30 minutes outside with a film and put in freezer 45 minutes to stop the yeast.
Sorbitol (A)	22g	4.5 %	
Milk chocolate DIVO 40%	116g	23.8 %	Keep overnight in fridge. Divide and roll the bun, let improve until volume is double and fried them.
Dark chocolate SAMANA 62%	145g	29.8 %	
AOP unsalted butter 82% (C)	22g	4.5 %	
Old rhum (B)	36g	7.4 %	
Total	486g	100%	

2

Pineapple compote

Pineapple high fruit compote	300g	100.0 %
Total	300g	100%

3

Coating

Dark chocolate CARUPANO 70%	180g	100.0 %
Total	180g	100%

Final assembly

Decoration:

Put the puff on tart and pipe a bit of custard and sprinkle some petals.

