



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Bakery



## FINISHED PRODUCT

Chocolate

# RASPBERRY BONBONS (GANACHE WITH FRUIT PUREE )

## OVERVIEW

Raspberry Bonbons are delightful confections made with a luscious ganache filling infused with raspberry fruit puree. These bite-sized treats offer a harmonious blend of smooth, creamy chocolate and the vibrant, tangy flavors of fresh raspberries.

## INGREDIENTS

### Group 1

Ingredient	KG
unsalted butter	0.070
fresh cream	0.280
<u>Bakels Raspberry Fruit Filling</u>	0.250
unsalted butter	0.190
milk chocolate couverture	0.180
dark chocolate couverture	0.180
<b>Total Weight:</b>	<b>1.150</b>

## METHOD

1. Warm the cream and set aside
2. Cook sugar to caramel and deglaze with the fresh cream - then add butter.
3. Add the raspberry Puree and Trimoline and mix well

4. Pour over the 2 finely chopped chocolate couverture and mix gently with a spatula
5. Allow ganache to set in aircon and fill inside the chocolate moulds