

## Yoghurt praline and passion fruit bonbon with Timur pepper

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### Passion fruit gel

#### Ingredients:

- **165g.** Passion fruit puree
- **100g.** Agave syrup
- **35g.** Glucose syrup
- **25g.** Honey
- **C.S.** pepper (can be substituted with another type of exotic pepper such as Jamaican or Sichuan)
- **1,5g.** **Pectin NH Nappage Ingridíssimo (ref.608703)**

#### Process:

1. Mix one part of white sugar with the Pectin to avoid its encapsulation.
2. Heat the passion fruit puree. When it is at 40°C add the previous mixture.
3. Mix on the fire until it is boiling and gradually add the rest of the sugars and the pepper.
4. Boil to 103°C and remove from heat.
5. Let cool and reserve, covered with the skin, until it is used in the chocolate.

### Yoghurt gianduja

#### Ingredients:

- **300g.** White chocolate coating
- **150g.** Raw almond pralin
- **150g.** Raw almond paste
- **0,1g.** Natural vainilla pulp
- **18g.** Cocoa butter
- **170g.** **Yoghurt Crunch Ingridíssimo (ref.608302)**

## Process:

1. Melt the white chocolate couverture and the cocoa butter.
2. Mix with the rest of the ingredients.
3. Apply a blender to refine the mixture.
4. Pre-crystallize the mixture at 24°C before filling the chocolate moulds.

## Colorful paint

### Ingredients:

- **300g.** Cocoa butter
- **160g.** White chocolate coating (or dark chocolate, if you want black paint)
- **8g.** Red or yellow fat-soluble dye

### Process:

1. Melt the cocoa butter and mix with the white chocolate, also melted.
2. Add the dyes in each color and pass through a blender to leave a smooth mixture.
3. Pass through a strainer to remove any small pieces that are not integrated.
4. Temper the paint over 31°C and apply with the gun on very clean and dry molds.

## Assembly and finishing

1. Paint the chocolate molds with the different paints.
2. Let it crystallize at a cool temperature for at least 15 or 20 min. It is very important to allow the painted molds to crystallize perfectly before coating them with the chocolate coating.
3. Apply a thin layer of white chocolate.
4. Dose the passion fruit gel inside the chocolate, covering a third of it.
5. Next, dose the yogurt gianduja up to 2mm from the limit of the chocolate jacket and allow it to crystallize properly before covering.
6. Once covered, allow to crystallize perfectly and remove from the mold.