



GILDED MARBLE BONBONS

BONBON

2 pounds white chocolate

Gold leaf

2 pounds milk chocolate

Black cocoa butter

DIRECTIONS

Clean mold with cheesecloth. Splatter black cocoa butter into molds and place gold leaf inside.

Temper white and milk chocolate separately by doing the following:

Milk chocolate: Melt milk chocolate, holding back a portion, to 115° F. Take approximately 80% of the melted chocolate and cool to 80° F by seeding or marbling. Bring back to 86° F by adding some of the remaining 20% melted chocolate; set aside.

White chocolate: Melt white chocolate, holding back a portion, to 110° F. Take approximately 80% of the melted chocolate and cool to 78° F by seeding or marbling. Bring back to 82° F by adding some of the remaining 20% melted chocolate; set aside.

Pour some of the milk chocolate into a bowl, and then add some white chocolate. Continue, alternating milk and white chocolate until approximately half of the tempered chocolate is in the bowl. Do not stir. Fill the bonbon molds by overflowing each depression to ensure full coverage. Using a bench scraper, tap the side of the mold to get chocolate into the depressions. When little bubbles form on top, turn the mold upside down and tap on the side to remove excess chocolate. Run the bench scraper along the inverted mold to remove any remaining excess chocolate.

Place the mold into the refrigerator for an hour or in the freezer for 10 minutes to allow chocolate to harden. Fill with Salted Caramel Ganache or other desired filling.

To close the bonbon, spoon tempered chocolate over the top of the mold, halfway across. Using a bench scraper, scrape across the top to move chocolate over uncovered half. Fill any empty spots with additional chocolate. Cool in refrigerator for one hour or in the freezer for 10 minutes. Tap molds on the counter to extract the bonbons.

SALTED CARAMEL GANACHE

2 cups sugar

3 1/2 cups 64% dark chocolate

1 tablespoon sea salt

3 1/2 cups heavy cream

2 cups 38% milk chocolate

3 tablespoons glucose or corn syrup

3/4 cup unsalted butter, room temperature

DIRECTIONS

Place cream, salt and glucose into a pot and simmer. Once it simmers, remove from heat.

Add sugar to a separate pot and cook to a light amber color. Deglaze the caramel by slowly adding the heated cream. Stir the liquid to incorporate well.

Place dark chocolate and milk chocolate into a heat proof bowl. Pour the liquid over chocolates and mix thoroughly to avoid lumps. Add butter and mix well.

