




DARK CHOCOLATE BONBONS WITH HEARTS OF MASCARPONE

A sin of gluttony in spherical form. These chocolate bonbons contain a velvety and sweet surprise, satisfying any sudden chocolate cravings.



INGREDIENTS:

250 g Emilia dark chocolate
125 g fresh mascarpone cheese
30 g powdered sugar
4 black cherries in syrup

 Difficulty
HARD  Preparation
120 min  Portions
4

1 Melt the dark chocolate in a double boiler or microwave and, with a pastry brush, brush 4 half-sphere 4cm silicon molds. Let them cool in the freezer for at least 40 minutes and repeat the operation to retouch any imperfections, then place them in the freezer for another 30 minutes.

TIP

Try to get a not very thick sphere so that it breaks immediately in the mouth.

2 In another bowl, use a whisk to whip the mascarpone with the powdered sugar until it becomes a foamy cream. Then add about 30g of the cherry syrup very slowly and put the mixture in the refrigerator. Take the molds and immerse them in a container with hot water for one second to separate the half spheres. With the help of a pastry bag fitted with a smooth, small nozzle, fill the half spheres with the mixture and place a cherry in the center. Complete the remaining half spheres with the remaining mixture.



- 3 Using a brush, seal the spheres and place them in the refrigerator for about 20 minutes (enough time to solidify the sides). Serve the bonbons on a cocktail spoon, with a pinch of amaretto crumbs.