

CHOCOLATE BONBONS WITH MANGO-GANACHE FILLING

(from the Bewitching Kitchen, adapted from several sources)

for the shells:

300g dark tempered dark chocolate for shells
100g cocoa butter
1/2 tsp titanium oxide
two colors of fat-soluble dye of your choice
gold pearl dust (optional)
150g tempered dark chocolate for closing bonbons

for the filling:

160g dark chocolate, chopped (I used Lindt 70%)
56g heavy cream
35 g mango purée
7 g light corn syrup
7 g butter, soft
1/8 tsp ground coriander

Start by making the filling. Place the chopped chocolate in a medium-size bowl. Pour the cream into a small, heavy-bottomed saucepan and add the mango purée and corn syrup. Cook over medium-high heat until the cream mixture reaches a rolling boil. Pour onto the chopped chocolate. Let sit for 2 minutes undisturbed, then stir slowly to incorporate. Once the ganache cools to about 95F add the butter and the coriander. Place the ganache in a piping bag, and it can be piped into tempered shells once it is at 88F. You can make the ganache in advance and warm gently to use.

Make the shells. Clean your mold with alcohol and rub every cavity very well with a cotton ball or a make-up pad. Heat the cocoa butter very gently, preferably don't let it go over 115F. Add titanium oxide and blend it vigorously with an immersion blender. In the composite photo below, you'll see that melted cocoa butter is translucent, yellow. Once you add titanium oxide it will turn white and opaque, that's what you need as a starting point to add any color you want. Divide the cocoa butter in two portions, add the color you want (make sure it is fat-soluble or your cocoa butter will seize). Add each color to a piping bag (do not cut the tip). Now, gently roll the bag on a surface, back and forth, back and forth, so that the cocoa butter cools and tempers.

Check the temperature every few minutes, it will cool reasonably fast. If you have an infra-red thermometer, that's the easiest way to do it. Once the temperature drops to 92F it will be ready to add to the molds. Simply use a gloved finger and paint each color inside the cavities. If you want to add some gold tones to it, once the cocoa butter sets, you can brush lightly with pearl dust.

Temper 300g of dark chocolate and fill the cavities. Tap the mold to release any air bubbles, then invert the mold to let the excess chocolate drip (do that on top of plastic wrap so you can collect the chocolate to use again later, or to do some decorations while it's still tempered. I made some spider webs, because.... that's the spirit! Let the mold sit inverted and suspended over your countertop (the easiest way to do it is to use those [silicone dough strips](#) so that the mold does not touch any surface. After one hour at room temperature, you can flip the mold and fill the cavities with your prepared ganache (make sure it is not over 88F so that your shells won't be melted and lose temper). Make sure to leave a little space for the chocolate that will seal the bonbons.

Now temper 150g chocolate and use it to cover the shells. Right before you pour the chocolate, heat the surface of the mold with a hairdryer very very briefly. You do that to melt just a bit the edge of the shells. Pour the chocolate and place a sheet of acetate covering the whole mold. Hold the top with one hand, and use the other hand to scrape the acetate very hard, so that all excess chocolate will drip out and the acetate will be stuck to the mold.

Ideally, wait for 12 to 24 hours to un-mold, but you can also leave it for 1 hour at room temperature and then place it in the freezer for exactly 15 minutes. The shells will contract and be ready to un-mold then. Be brave and bang the mold hard on a countertop, the shells should pop out. Full crystallization of the chocolate will happen over time, just leave it at room temperature. Marvel at the random pattern of colors you'll get.