



SEVEN SIMPLY  
IRRESISTIBLE  
BONBONS

A MONA LISA  
RECIPE BOOK



# MONA LISA PREMIUM CHOCOLATE BONBON CUPS

THE PERFECT START TO DELICIOUS BONBONS.  
HIGH QUALITY TASTE THAT'S QUICK AND EASY.

Bonbons, having originated in the French royal court, are an upscale, delightful treat. Their small size allows for sampling of several different varieties, and they offer confectioners the opportunity to mix and match an assortment of flavors and textures to appeal to a wide array of tastes, from simple to sophisticated. With the help of Mona Lisa chocolate bonbon cups and decorations, you can produce a gourmet assortment of these distinctively classic confections in just a few easy steps.

In this booklet, we share seven different recipes to get you started, but there is limitless potential as you let your creativity flow. Create a variety of ganaches, jellies, pralinés and caramels. Pipe your fillings into the bonbon cups, enrobe and Voila! – you have an enticing collection of bonbons that will appeal to even the most discerning customers.





CREATE SIGNATURE  
PIPE. ENROBE.

BONBONS IN MINUTES  
FINISH. PROFIT.



Case of 200 premium 63% cacao chocolate bonbon cups. Includes 100 1" round and 100 1" square cups. Fit in standard bonbon trays.

Product number: CHD-CP-90727-A99



Finish with a variety of Mona Lisa's unique decorations to make a beautiful array of distinctive bonbons.

With our ready-made bonbon cups, you can create high-end confections quickly and easily, saving on labor costs and increasing your profitability.



## PEANUT CARAMEL BONBON

Chef Celine Plano

<u>Ingredients</u>	<u>Weight (g)</u>
Callebaut caramel fill	as needed
Honey roasted peanuts	as needed

- 1) Pipe the caramel fill into the bonbon cups and top off with honey roasted peanuts.
- 2) Let "set" for a few hours.
- 3) Enrobe in pre-crystallized dark couverture.



# DOUBLE BERRY CHOCOLATE BONBON

Chef Celine Plano

## Raspberry Ganache

Ingredients	Weight (g)
Heavy cream	250
Raspberry purée	330
Sorbitol	80
Glucose syrup	50
Callebaut 70-30 dark couverture	800
Butter	50
<b>Total</b>	<b>1560</b>

- 1) Heat up the cream, sorbitol, glucose and purée to a slight boil. Pour liquid over chocolate.
- 2) In the food processor or using an immersion blender, blend the chocolate with the cream and create an emulsion.
- 3) Add the butter last and emulsify properly.
- 4) Set aside to cool to 29°C (84°F).
- 5) Pipe into the bonbon cups filling about halfway and let “set” overnight.

## Berry Jelly

Ingredients	Weight (g)
Sugar #1	70
Yellow pectin	13
Mixed berry purée	660
Glucose syrup	150
Sugar #2	670
Tartaric acid solution	16
<b>Total</b>	<b>1579</b>

- 1) Mix sugar #1 and pectin.
- 2) Separately, warm purée to 40°C (104°F).
- 3) Combine sugar and pectin mixture.
- 4) Bring to a boil and add the the glucose.
- 5) Add the sugar #2 gradually without ever breaking the boil.
- 6) Cook to 104°C (291°F).
- 7) Remove from heat and add tartaric acid.
- 8) Cool down and mix in food processor to obtain a smooth texture.
- 9) Pipe into the bonbon cups, filling to the top.
- 10) Let crystallize properly before enrobing.
- 11) Enrobe with pre-crystallized dark couverture.



# PB&J BONBON

Chef Celine Plano

## Peanut Butter Praliné

Ingredients	Weight (g)
Smooth peanut butter	1800
Fleur de sel	2
Callebaut hazelnut praliné 50%	1116
Callebaut 845 milk couverture	300
Callebaut 60-40 intense couverture	180
Cacao Barry Mycryo® cocoa butter	240
<b>Total</b>	<b>3638</b>

- 1) Mix the peanut butter, fleur de sel and hazelnut praliné together.
- 2) Melt the chocolates and cocoa butter together to 45°C (113°F).
- 3) Incorporate the melted ingredients to the praliné and peanut base and crystallize on the marble to 22°C (72°F).
- 4) Pipe in the bottom of the bonbon cups about halfway and let "set" overnight.

## Berry Jelly

See previous recipe.

### ASSEMBLY

- 1) Pipe berry jelly on top of the praliné, filling to the top.
- 2) Let crystallize properly before enrobing.
- 3) Enrobe with pre-crystallized dark couverture.





## NUTTY COFFEE GANACHE BONBON

Chef Celine Plano

Ingredients	Weight (g)
Heavy cream	750
Coffee beans	140
Inverted sugar	100
Sorbitol powder	42
Callebaut 823 milk couverture	330
Callebaut 70-30 dark couverture	540
<b>Total</b>	<b>1902</b>

- 1) Heat up the cream and infuse the coffee beans for a few hours.
- 2) Strain the infusion and adjust the cream to the original weight.
- 3) Add the inverted sugar and sorbitol and heat back up to a slight boil. Pour liquid over chocolate.
- 4) Using a food processor or immersion blender, blend chocolate with the cream gradually to create a perfect emulsion.
- 5) Set the ganache aside, cover with plastic film and cool down to 29°C (84°F).
- 6) Fill the bonbon cups to the top with ganache and let crystallize overnight.
- 7) Top with a roasted almond or hazelnut.
- 8) Enrobe with pre-crystallized dark couverture.

# CHOCOLATE COVERED VANILLA MARSHMALLOWS

Chef Celine Plano

Ingredients	Weight (g)
Pasteurized egg whites	200
Egg whites powder	30
Granulated sugar #1	15
Vanilla extract	–
Granulated sugar #2	230
Water	80
Gelatin	5
Water to bloom gelatin	25
<b>Total</b>	<b>585</b>

- 1) Slowly whip the egg whites with the sugar #1 and powder egg whites.
- 2) Cook the sugar #2 and water to 120°C (248°F).
- 3) Off the heat, add the bloomed gelatin and vanilla. Whip on high speed till cool.
- 4) Pipe into the cups bringing to a peak and let “set” overnight.
- 5) Enrobe with pre-crystallized dark couverture.







## HAZELNUT PRALINE BONBON

Chef Celine Plano

Ingredients	Weight (g)
Callebaut hazelnut praliné 50%	1150
Callebaut 845 milk couverture	185
Cacao Barry Mycryo® cocoa butter	196
Cacao Barry Pailleté Feuilletine™	50
Callebaut roasted, crushed & caramelized hazelnuts	as needed
<b>Total</b>	<b>1581</b>

- 1) Crystallize the chocolate and cocoa butter.
- 2) With the paddle attachment, incorporate the chocolate into the praliné paste. Mix well.
- 3) Gently fold in the feuilletine.
- 4) Pipe into the bonbon cups and cover with caramelized hazelnuts.
- 5) Let crystallize overnight.
- 6) Enrobe with pre-crystallized dark couverture.

# PEANUT BUTTER Caramel Bonbon

Chef Celine Plano

## Peanut Praliné

Ingredients	Weight (g)
Smooth peanut butter	70
Fleur de sel	13
Callebaut 50% hazelnut praliné	660
Callebaut 845 milk couverture	150
Callebaut 60-40 intense dark couverture	670
Cacao Barry Mycryo® cocoa butter	16
<b>Total</b>	<b>1579</b>

- 1) Mix the peanut butter, fleur de sel and hazelnut praliné together.
- 2) Melt the chocolates and cocoa butter together to 45°C (113°F).
- 3) Incorporate the melted ingredients to the praliné and peanut base. Crystallize on the marble to 22°C (72°F).
- 4) Pipe a small amount of praliné on the bottom of the bonbon cup and let crystallize.

## Caramel

Ingredients	Weight (g)
Callebaut caramel fill 100%	as needed

- 1) Pipe caramel filling into bonbon cups to finish.
- 2) Let set.
- 3) Enrobe with pre-crystallized dark couverture.





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