Tomato, raspberry and orange bonbon



Ingredients

50 bonbons

- 2 blood oranges
- 2 beef tomatoes
- 50 g Bresc Strattu di pomodoro
- 100 g raspberries
- 250 g sugar
- 3 g Bresc Basil puree
- 200 g bitter chocolate
- 100 g cream
- 50 g butter
- 2 leaves gelatin
- chocolate and cocoa butter for dipping

Used bresc products



Bresc Basil puree 450g



Bresc Strattu di pomodoro 450g

Preparation method

Finely chop the tomatoes and oranges and boil them with the raspberries, strattu di pomodoro and sugar until it acquires a syrupy consistency. Mix the basil into it, then puree. Heat the whipping cream and dissolve the chocolate in the cream, stir in the butter and then the syrup. Soak the gelatin in water, then mix it into the vegetable-fruit mixture. Pour the mixture into the required mould and chill. Cut the bonbon into small bars and dip them melted chocolate and cocoa butter.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000