



Item: **PB&J Bonbons**  
Component: Peanut Gianduja

#### Ingredients

175g toasted peanuts  
105g confectioner's sugar  
175g milk chocolate, melted

#### Directions

1. In a food processor, combine the peanuts and half the sugar (about 52g) until liquified.
2. Add the remaining sugar and melted chocolate; mix until homogeneous.
3. Scrape the mixture into a container and allow to cool to room temperature.

Item: **PB&J Bonbons**  
Component: Washington Red Raspberry Pâte de Fruit

#### Ingredients

22g sugar  
7g pectin  
225g Washington Red Raspberry purée  
34g Trimoline  
34g glucose  
225g sugar  
4g citric acid

#### Directions

1. Place a 9-inch square frame on a silpat. Set aside.
2. Mix the first measure of sugar with the pectin. In a saucepan, combine it with the purée and bring to a boil.
3. Add the Trimoline and glucose. Once the mix comes back to a boil, add the remaining sugar and cook to 106°C/223°F.
4. Add the citric acid and immediately pour into the square frame. Cool completely.



Item: **PB&J Bonbons**

For assembly: Tempered dark chocolate, dehydrated raspberry

1. Top the Washington Red Raspberry pâte de fruit with the gianduja in an even layer. Allow to crystalize.
2. Precoat the gianduja side with tempered dark chocolate.
3. Cut on a guitar and enrobe with dark chocolate



Item: **Ruby Raspberry Bonbons**  
Component: Ruby Raspberry Ganache

### Ingredients

600g ruby chocolate, chopped  
200g Washington Red Raspberry purée  
100g cream  
3g salt  
150g butter, diced

### Directions

1. Place the chocolate in a heatproof bowl.
2. In a saucepan, combine the purée, cream, and salt over medium heat. Bring to a simmer.
3. Pour the purée over the chocolate and stir until melted.
4. Add butter and stir to combine. If the mixture does not emulsify on its own, use an immersion blender until completely smooth.
5. Pour the ganache into a hotel pan to make a thin, even layer. Place plastic wrap directly on its surface.
6. Allow the ganache to rest at room temperature until it reaches 25°C/77°F or slightly lower, approximately 20 minutes. It should be thick but fluid to properly fill the shells.

Item: **Ruby Raspberry Bonbons**

For assembly: Tempered chocolate, chocolate molds, ruby raspberry ganache

1. Using a pastry bag, line the chocolate molds with tempered chocolate. Allow it to crystallize at room temperature until solid (15 to 20 minutes).
2. Using a pastry bag, fill the molds with ganache to within 3mm (1/8 in) of the tops. Allow the ganache to crystallize at room temperature until the top is solid (several hours or overnight).
3. Use a paper cone to apply tempered chocolate to seal the molds. Allow the tops to crystallize at room temperature.
4. Refrigerate until the chocolate pulls away from the inside of the molds, approximately 20 minutes.
5. Release the chocolates from the molds; store and serve at room temperature.



Item: **Chocolate Raspberry Wafers**  
Component: Raspberry Jam

500g Washington Red Raspberry purée  
50g lemon juice  
1000g sugar  
5g pectin

1. In a non-reactive saucepan, combine raspberry purée and lemon juice; bring to a boil.
2. Combine the sugar and pectin; add to the purée and bring to a boil for 1 minute.
3. Pour the jam mixture into a shallow pan and let set. Bring to room temperature before using.

Item: **Chocolate Raspberry Wafers**  
For assembly: Acetate, ring cutter

500g tempered chocolate  
500g Washington Red Raspberry jam

1. Lay out 2 strips of acetate.
2. Pipe approximately 25 grams tempered chocolate per bonbon on one strip, leaving space between each.
3. Carefully line up the other strip of acetate and lay it on top, pressing gently on each spot to spread it out to at least 3 cm in diameter.
4. Carefully remove the top sheet of acetate and lay it, chocolate side up, on the counter.
5. Working with only one acetate strip, pipe approximately 10 grams of jam into the center of each chocolate circle.
6. Place the other strip of chocolate circles back on top and press gently around the edges of each circle to seal.
7. Use the ring cutter to create perfect edges through the acetate on each bonbon. Let set before removing the acetate.