

LES DÉLICIEUSES

Craquante

Recipe for moulds

Makes 10 "Délicieuses" chocolate bars.



ÉCLATS D'OR BASE

320 g Praliné à l'ancienne
180 g Jivara 40%
180 g Eclats d'Or

Melt the Jivara couverture at 45°C and mix into the praline, then into the Eclats d'Or.
Spread this mixture in a ganache frame to a thickness of 4 mm and leave to crystallise.

DRIED FRUIT AND NUT MIXTURE

125 g prunes
50 g dried figs
100 g raisins
125 g dried apricots
50 g whole roasted almonds
25 g roasted walnuts
25 g candied lemon
60 g kirsch
3 g spice bread spices
25 g syrup at 30°brix

Soak the dried fruit in boiling water for 5 minutes, then drain.
Put the rest of the ingredients and the drained fruit into a blender and crush lightly.
Spread this mixture on the frame of Eclats d'Or and praline.

GIANDUJA NOISETTE NOIR AND ÉCLATS D'OR

1000 g Gianduja Noisette Noir (dark)
150 g Eclats d'Or

Melt the Gianduja Noisette Noir at 45°C, then temper at 25°C.
Add the Eclats d'Or to this and mix together.
Put this mixture into the moulds. Terminate with a base of Eclats d'Or and dried fruit and refrigerate for several hours before removing from the moulds.

CHOCOLATE MIXTURE FOR AIRBRUSH

dark chocolate:

700 g Guanaja 70 %
+ 300 g cocoa butter.

milk chocolate:

600 g Jivara Lactée 40 %
+ 400 g cocoa butter.

white chocolate:

700 g Ivoire + 300 g cocoa butter.

For a velvety look, use a hot mixture (40-45°C) and spray on a support. Put in the freezer for few minutes.

HOW TO ASSEMBLE AND GARNISH

Once removed from the moulds, spray the bars (cold to obtain a velvety effect, using an airbrush mixture).
Place on gold-coloured card and decorate with dried fruit (prunes, figs, apricots, dates etc.) on piped Gianduja Noisette Noir.

Decoration idea 🍯



Photo: GINKO - 55791