



RECIPE BY VINCENT DURANT

Blackcurrant, Deltora chocolate, Praliné bar

Recipe in 3 steps



1

Blackcurrant fruit paste

Blackcurrant pulp	150g	43.4 %	Mix the sugar with the pectin, add the blackcurrant pulp and bring to the boil.
Sugar	30g	8.6 %	Gradually add the sugar and dextrose mix while continuing to boil.
Pectin	3g	0.8 %	
Sugar	120g	34.7 %	Heat at 75 Brix or 105°C, add the acid solution and pour onto Silpat in a 2 mm square.
Dextrose	30g	8.6 %	
Glucose syrup	10g	2.8 %	
Citric acid	1g	0.2 %	
Water	1g	0.2 %	
Total	345g	100%	

2

Provence almond and speculoos praliné

Provence almond praliné	305g	57.5 %	Melt the cocoa butter and the milky couverture at 45°C.
Milk chocolate TANNEA 43%	61g	11.5 %	Pour it over the praline at room temperature, mix.
COCOA BUTTER	19g	3.5 %	Add the ground speculoos, temper to 27°C and pour a 5 mm layer over the fruit paste.
Ground speculoos	145g	27.3 %	Once crystallised, seal with chocolate and turn over.
Total	530g	100%	

3

Deltora blackcurrant ganache

Blackcurrant pulp	570g	41.5 %	Reduce the blackcurrant pulp to 470 g (18% evaporation).
Dextrose	45g	3.2 %	Add the dextrose, lecithin, glucose and crème de cassis, temper to 65°C.
Sunflower lecithin	2g	0.1 %	
DE60 glucose	240g	17.4 %	Pour it over the couverture and the cocoa butter.
Crème de cassis	21g	1.5 %	Smooth, at 32°C, put a 4 mm layer on the blackcurrant fruit paste.
Dark chocolate DELTORA 70%	450g	32.7 %	
COCOA BUTTER	45g	3.2 %	
Total	1373g	100%	

Final assembly

Cut bars 2 cm wide and 6 cm long.

With a little tempered dark chocolate couverture, pour the toasted and crushed almonds.

Coat with the Deltora® 70% dark chocolate couverture.

