

RECIPE BY FRÉDÉRIC HAWECKER

Fig-quince bites

Recipe in 2 steps

1 Fig-quince

Fresh quince	431g	17.2 %	Make a syrup with the water and sugar.
Dried figs	431g	17.2 %	Place the dried figs in the syrup and let them swell for 30 min.
Water	471g	18.8 %	Add the quince.
Sucrose	314g	12.5 %	Heat to 60°C, then add the sugar and pectin.
Sucrose	94g	3.7 %	Bring to the boil and add the final sugar and the glucose.
Pectin NH	19g	0.7 %	Heat to 78 Brix, then add the citric acid solution.
Sucrose	506g	20.2 %	Mix well, then pour into the moulds.
60 DE glucose syrup	188g	7.5 %	
Citric acid solution (50/50)	44g	1.7 %	
Total	2498g	100%	

2 Lemon praliné

PROVENCE ALMONDS PRALINE 60%	817g	81.6 %	Mix the praliné with the zest.
Milk chocolate TANNEA 43%	82g	8.1 %	Add the melted Tannea® milk chocolate and cocoa butter mixture.
COCOA BUTTER	82g	8.1 %	Add the Magic Temper cocoa butter.
Magic temper cocoa butter	9g	0.8 %	Check the temperature is 24°C.
Lemon zest	11g	1.0 %	Once the praliné has cooled, pour it over the fig-quince jelly.
Total	1001g	100%	Turn it over, leave to dry for 24h, then divide into portions.
			Leave to dry another 24h, then coat.