



RECIPE BY VINCENT DURANT

Rum-Vanilla-Mucicao Caramel-Filled Bar

Recipe in 1 step



1

Mucicao-Rum-Vanilla Caramel

Brown sugar	220g	28.3 %	Caramelize the sugar, lower the heat by adding the Mucicao, vanilla, glucose and lecithin.
MUCICAO	380g	48.9 %	
1 vanilla pod	0g	0.0 %	Heat to 104°C, stop the cooking process and add the rum followed by the cocoa butter.
DE60 glucose	160g	20.5 %	
Soy lecithin	2g	0.2 %	Cool to 29°C.
Rum	5g	0.6 %	
COCOA BUTTER	10g	1.2 %	
Dark chocolate DELTORA 70%	0g	0.0 %	
Total	777g	100%	

Final assembly

ASSEMBLING THE BAR:

Decorate the bar mould with the Diapason® white chocolate.

Mould with the Deltora® 70% chocolate couverture, pipe the caramel at 29°C, leave to crystallize.

Once crystallized, close.

ASSEMBLING THE CHOCOLATE NIB POD:

Add a first layer of Deltora® 70% chocolate couverture to the pod mould.

Before it crystallizes completely, sprinkle with cocoa nibs, then leave to crystallize slightly.

Add a second layer of chocolate couverture, trim around the edges, leave to crystallize.

