

Chocolate Tablets



FOR 10-12 TABLETS

PREPARATION TIME 15 MIN

COOLING 15 MIN

Ingredients

120 g milk chocolate
120 g white chocolate
120 g dark chocolate
30 g crushed pistachios
30 g chocolate chips

Orange chips *
Cranberry hearts *
Blueberry hearts *
Speculos
Mussels (any shape)

Recipe

*available at La Maison du Fruit Confit.

- 1 Melt the three chocolates separately in a pan in a bain-marie at 45°C. The chocolate must be tempered to obtain a shiny, brittle, melting chocolate.

Dark chocolate:

1. Melt in a bain-marie, stirring regularly. At 45°C, all the chocolate is melted.
2. Lower the temperature to 28/29°C: place the saucepan with the chocolate in a bowl of cold water and keep stirring: you don't want it to harden on the edges of the container.
3. Raise the temperature to 31/32°C.
4. The chocolate is ready!

For milk chocolate:

Perform the same operation, lowering the temperature to 27/28°C and then raising it to 30/31°C.

For white chocolate:

Perform the same operation, lowering the temperature to 26/27°C and then raising it to 29/30°C.

- 2 Pour the chocolates into different molds each time.
- 3 Immediately sprinkle over the top:
 - For molds with white chocolate: blueberry hearts and speculos cut into tiny pieces.
 - For molds with milk chocolate: cocoa nibs and orange chips.
 - For molds with dark chocolate: cranberry hearts and crushed pistachios.
- 4 Leave to harden for 15 min in the fridge before unmolding and enjoying.

