

Fruit Chocolate Bar



FOR 8 PEOPLE

PREPARATION 30 MIN

COOLING 15 MIN

Ingredients

300g dark, milk or white chocolate
3g mycryo or 3g butter
30g fruit nuggets *
20g almonds

Specific ustensil:
1 kitchen thermometer
1 bar-shaped chocolate mould

*available at La Maison du Fruit Confit.

Recipe

- 1 Arrange the fruit chips and almonds in the mould in advance.
- 2 Melt the chocolate in a bain-marie at 45°C. Once the chocolate has reached 45°C, cool to 34°C in another cold water bath.
- 3 Mix in the Mycryo or butter at 32°C. The chocolate is now ready to use.
- 4 Gently spread the chocolate in the mold, using a spatula to spread it evenly.
- 5 Leave to cool and harden in a cool, dry place.
- 6 Peel off the chocolate bars and enjoy, or give as gifts, in pretty little boxes.