

# Choco-Exotic Bar



## Toofruit® Passion Fruit

N° 1505

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

### 1. Coco paste

Sweetened condensed milk: 250 g	Cocoa butter: 40 g	Desiccated coconut: 350 g
Milk powder: 100 g	Grapeseed oil: 25 g	
Coconut butter: 40 g	Malibu: 15 g	

Mix the condensed milk and powdered milk.

Add the oil, Malibu, and melted coconut and cocoa butters, then mix.

Next, add the desiccated coconut and mix again.

Spread between two sheets with 1.5 cm height spacers.

Refrigerate for 30 minutes to set.

Cut into bars 5 cm long by 2.5 cm wide.

### 2. Passion fruit paste

Pear purée: 250 g	Yellow pectin: 10 g	Dark chocolat: 1000 g
Passion fruit juice: 150 g	Sugar (B): 200 g	Desiccated coconut: QS
Toofruit® Passion Fruit: 25 g	Atomised glucose: 100 g	
Sugar (A): 50 g	Citric acid: 6 g	

Heat the pear purée and passion fruit juice until boiling. Add the sugar mixture (A), the Toofruit® Passion, and the yellow pectin.

Once it returns to a boil, gradually add the sugar mixture (B), atomized glucose, and citric acid

Cook everything to 106°C. Pour into a tray and allow to cool.

### Assembly

Blend, transfer into a piping bag, and pipe onto the coconut bars.

Then coat the bars with tempered dark chocolate and decorate by sprinkling with desiccated coconut.