

Raspberry chocolates



Toofruit® Raspberry

N° 1548

Other applications:
Chocolate making, confectionery, ice cream
making and biscuits

INGREDIENTS

Marzipan 50%: 200 g
Cocoa butter (A): 10g
Cream: 40 g
Toofruit® Raspberry: 10 g

Cocoa butter (B): 10 g
Dark chocolate: 15 g
Almond oil: QS
Natural coloring: QS

- ◇ Melt cocoa butter (B) and add the desired coloring.
- ◇ Spray the half-sphere molds.
- ◇ Mold a thin layer of dark chocolate and let it crystallize.
- ◇ Soften the marzipan in the microwave.
- ◇ Heat cocoa butter (A) and cream, then pour over the marzipan and add Toofruit® Raspberry.
- ◇ Temper to 25°C and fill the half-spheres with the filling.
- ◇ Seal with dark chocolate.
- ◇ Once fully crystallized, unmold.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984