

# Blackcurrant Sweets



## Toofruit® Blackcurrant

N° 1550

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

### 1. Fruit paste

Blackcurrant pulp: 500 g	Sugar (2): 360 g
Sugar (1): 40 g	Glucose: 60 g
Yellow pectin: 12 g	Citric acid: 3 g
Toofruit® Blackcurrant: 8 g	Water: 3 g

Add sugar (1), Toofruit® Blackcurrant, and pectin to the fruit pulps. Bring to a boil.

Gradually add sugar (2) without losing the boil, then add the glucose last. Cook to 72° Brix / 39.6° Baumé. Stop the cooking with the citric acid solution and pour into a tray.

Blend after cooling.

### 2. Hazelnut-Blackcurrant Praline

Sugar: 300 g	Toofruit® Blackcurrant: 90 g
Water: 100 g	Milky chocolate: 180 g
Blanched hazelnuts: 600 g	Cocoa butter: 70 g

Cook the water and sugar to 120°C. Add the hazelnuts, rub to coat, and caramelize.

Then dry overnight in a proofer at 40°C. Incorporate the Toofruit® Blackcurrant.

Crystallize with cocoa butter and milk chocolate, and temper to 27°C before pouring.

### 3. Assembly

QS of white chocolate couverture	QS of natural violet colorant
Toofruit® Blackcurrant: 10%	

Mix the three ingredients together and blend until smooth, temper before use.

Fill dark chocolate spheres with the blackcurrant fruit paste, then with the hazelnut-blackcurrant praline.

After crystallization, coat with the blackcurrant couverture.