

# Mango and Chocolate Alliance



## Toofruit® Mango

N° 1557

Other applications:

Chocolate making, confectionery, ice cream making and biscuits



### 1. Fruit paste

Mango pulp: 300 g	Sugar (2): 360 g
Passion fruit pulp: 200 g	Glucose: 60 g
Sugar (1): 40 g	Citric acid: 5 g
Yellow pectin: 15 g	Water: 5 g
Toofruit® Mango: 10 g	

Add the sugar (1), Toofruit® Mango, 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. Pecan-Mango Praline

Sugar: 300 g	Toofruit® Mango: 90 g
Water: 100 g	Milk chocolate: 180 g
Pecan nuts: 600 g	Cocoa butter: 70 g

Cook the water and sugar to 120°C. Add the pecans and rub to coat without caramelizing.

Dry overnight in a proofer at 40°C. Incorporate the Toofruit® Mango.

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

### 3. Assembly

QS of white chocolate couverture
QS of cocoa butter with fat-soluble colorants (red, green, yellow, 8% powder dosage)

Spray the molds with colored cocoa butter, creating a color gradient to reflect the fruit.

Mold a thin layer of white chocolate couverture, followed by a thin layer of dark chocolate.

Pipe a portion of mango fruit paste, then the pecan-mango praline.

Seal after the praline has crystallized. After full crystallization, unmold.