

Mini Passion Fruit Chocolates



Toofruit® Passion Fruit

N° 1505

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

1. Praliné almond-passion fruit

Sugar: 300 g	Toofruit® Mango: 90 g
Water: 100 g	Blonde chocolate: 165 g
Raw almonds: 600 g	Cocoa butter: 65 g

Cook the water and sugar to 120°C. Add the almonds, sand the sugar, then caramelize.

Once cooled, grind and incorporate the Toofruit® Mango.

Pre-crystallize with the cocoa butter and blonde chocolate, then temper to 270°C before depositing.

2. Soft Passion Fruit Marshmallow

Powdered gelatin: 10 g	Glucose syrup DE40: 165 g
Water (1): 32 g	Toofruit® Passion Fruit: 25 g
Invert sugar: 100 g	Passion fruit purée: 35 g
Sugar: 230 g	QS chia seeds
Water (2): 100 g	

Hydrate the gelatin with water (1). Place the invert sugar in the bowl of the mixer.

Cook the sugar, water (2), and glucose to 110°C, then pour over the invert sugar.

Add the hydrated gelatin and whip until the mixture reaches 40°C.

Fold in the Toofruit® Passion using a rubber spatula, then loosen the mixture with the passion fruit purée

Add the chia seeds and pipe at 30°C.

3. Finishing and Assembly

Gum arabic: 20 g	Blonde couverture chocolate: 500 g
Water: 60 g	Cocoa butter: 50 g + 4 g fat-soluble violet/red coloring

Hydrate the gum arabic and let rest until fully dissolved.

Mix the blonde chocolate with the colored cocoa butter, temper, and mold a first layer in 3 cm half-sphere molds. Invert and scrape the edges clean.

Mold a second layer using white chocolate.

Fill the shells with the praline. Once crystallized, deposit the marshmallow and allow to gel before glazing with the gum arabic solution.