

# Toofruit Pearls



## Toofruit® Apricot

N° 1549

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

### 1. Fruit coating

Cocoa butter: 950 g  
Sugar: 1185 g

Toofruit® Apricot: 350 g  
Sunflower lecithin: 12,5 g

Melt the cocoa butter and pour it into a grinder.

Gradually add the Toofruit® Apricot and sugar, and let it run for at least 6 hours. Depending on the wished granulometry, let run longer.

Once this is reached, add the sunflower lecithin to finish the blend.

### 2. Natural gum

Arabic gum: 50 g  
Atomized glucose: 65 g  
Water: 100 g

Neutral oil: 10 g  
Sunflower lecithin: 6 g

Mix all these ingredients together in order to obtain the gum.

### 3. Coating of hazelnuts

Roasted hazelnuts: 300 g  
Fruit coating: 1185 g

Natural gum solution: 15 g

Place the hazelnuts in the turbine using a pastry bag, add the fruit coating. Repeat the operation each time the coating crystallizes until it is used up.

Let crystallize.

For the gumming, work with a clean bowl, place the coated hazelnuts and add the solution. Let it turn until they are dry and shiny.

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