

# Apricot Chocolates



## Toofruit® Apricot

N° 1549

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

### INGREDIENTS

Almond powder: 600 g  
Toofruit® Apricot: 100 g  
Icing sugar: 300 g

Cocoa butter: 200 g  
Almond oil  
Natural food coloring

- ◇ Start by roasting the almonds, spreading them evenly on a baking tray and baking for 15 minutes at 150°C.
- ◇ Blend the almonds. Add the icing sugar and Toofruit® Apricot, then process in the blender until a smooth paste is obtained (duja). Adjust the texture if necessary with a little almond oil.
- ◇ Melt 100 g of cocoa butter at 45°C/50°C and mix it with the apricot duja.
- ◇ Begin crystallization at 27°C/28°C before filling the chocolates.
- ◇ Spray the chocolate molds with 100 g of colored cocoa butter, using the desired color and creating a gradient effect.
- ◇ Cast a thin shell of dark chocolate and allow it to crystallize.
- ◇ Fill with the apricot duja, then cap once the praline has crystallized.
- ◇ After complete crystallization, demold.

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