

CHOCOLATE FRUIT & NUT

INGREDIENTS

Group 1

Ingredient	KG	%
PETTINA NON-TEMPERING DARK CHOCOLATE	0.500	100.00
PETTINA NON-TEMPERING LIGHT CHOCOLATE	0.500	100.00
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.500	100.00
Walnuts	0.250	50.00
Golden raisins (chopped)	0.250	50.00
Total Weight:	2.000	

Yield: 100 pieces (10g per piece)

METHOD

How to do it:

1. Melt Pettina Non-Tempering Chocolate (of choice) at around 44-46°C.
2. Get a clean polycarbonate mold and fill each cavity with melted chocolate.
3. Gently tap to even out the chocolate.
4. Top with chopped walnuts and golden raisins.
5. Set the mold in the fridge for 15-20 minutes and tap the molds to extract.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Chocolates, Desserts



OCCASION

Christmas



FINISHED PRODUCT

Dessert