

Milk chocolate Mendant |

Recipe for 2

Description

Milk Mendants, chocolate and dried fruit.

Note

The conservation of most chocolates should be in a dry environment and not exceeding 15°C / 59°F. Ideally, when handling chocolate, use plastic gloves to avoid leaving marks of your fingerprints. The reason is that your body gives off a heat of around 37°C, so without any difficulty you will mark the chocolate. You can find rhodoïd sheets in any art stores.

Here we use milk chocolate, but you can make the same recipe with dark chocolate (31°/32°C) or white chocolate (27°/28°C), just the temperature of the chocolate will change.

Ingredients

Mendants

- 250 Gr Milk chocolate
- 20 Unit(s) Hazelnuts
- 3 Unit(s) Dried apricots
- 10 Unit(s) Dried cranberries
- 20 Unit(s) Pistachios

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Ingredients

Make sure you have weighed all your ingredients.

Materials

1 saucepan + 1 bowl (water bath)

2 tablespoons + baking paper

1 baking sheet or dish

1 angled spatula + 1 maryse or plastic spatula

Make sure you have room in your fridge and freezer.

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Place your hazelnuts and almonds on a baking sheet, then bake them approximately 4-6 minutes, let them cool down then crush the hazelnuts. Over a double boiler melt the milk chocolate, until crystallized at 29°C / 30°C, using a spoon make chocolate rounds the size of a \$2 coin on a baking paper. Before the chocolate freezes, gently place the dried fruit so that they remain firmly attached to the chocolate then let them cool down.

Bon appétit!