Volcanic Guava

RECIPE BY PETER REMMELZWAAL

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RECIPE STEP BY STEP

Composition

METHOD

- **For around 14-16 bars**
- **Mold:** Snack chocolate bar SF184 (Silikomart)

1. Guava pâte de fruit
2. Almond praline
3. Veliche Intense 35 milk chocolate
4. Decoration

1 Guava pâte de fruit

INGREDIENTS

- 200 g Guava purée
- 50 g Water
- 50 g Sugar (1)
- 7 g Yellow pectin
- 50 g Glucose syrup
- 60 g Agave syrup
- 80 g Sugar (2)
- 7 g Citric acid
- 2 g Chipotle

METHOD

1. Thoroughly mix sugar (1) with yellow pectin.
2. Heat the guava purée, chipotle and water in a saucepan. Heat to 40–50°C, stirring gently.
3. Gradually whisk in the sugar (1) and pectin mixture while stirring continuously, then bring to a boil.
4. Pass through a fine sieve to remove the chipotle from the mixture.
5. Add glucose syrup, agave syrup and sugar..
6. Bring the mixture to a full boil, then cook to 106°C, stirring constantly to prevent sticking and ensure even cooking.
7. Remove from heat and immediately add citric acid. Mix thoroughly.
8. Immediately pour the pâte de fruit into the silicone mold to a thickness of 3mm.
9. Leave the pâte de fruit to dry before adding the almond praline layer.

2 Almond praline

INGREDIENTS

- 250 g Almonds (peeled/roasted)
- 100 g Sugar
- 30 g Glucose
- 30 g Water
- 2 g Salt
- **125 g Veliche Intense 35 milk chocolate**
- **20 g Veliche Temptation 64 dark chocolate**
- **20 g Veliche cocoa butter**

METHOD

1. Roast the almonds until dark.
2. Boil the water, sugar and glucose to a dark caramel, then pour over the almonds.
3. Once cooled, blend in a kitchen blender until smooth.
4. Add the cocoa butter and chocolates, and blend until smooth.
5. Temper the praline to 26°C and spread a 6mm layer on top of the pâte de fruit.
6. Leave to crystalize, then unmold.

3

Veliche Intense 35 milk chocolate

METHOD

1. Melt the chocolate until 45°C.
2. Temper the chocolate and enrobe the chocolate bars.
3. Before the chocolate has fully crystallized, place the pepper decoration in the center.

4

Decoration

METHOD

1. Melt two portions of Veliche Obsession 30 white chocolate and color them. Color one portion green and the other red.
2. Temper the chocolates according to the tempering curve for the white chocolate.
3. Using a small piping bag, first pipe the shape of a jalapeño pepper with the red chocolate, approximately 3–4 cm high and 1 cm wide.
4. After crystallization, add a few small dots of green chocolate to the top of the pepper.