



COCONUT & HERITAGE BARS

Chocolate Coconut Ganache

Coconut Puree	325g
Sorbitol Powder	25g
Pâtissier Artisan White 31%	440g
Unsalted Butter	104g
Coconut Shredded	31g
Malibu (Alcohol)	15g

1. Boil coconut puree and sorbitol powder together in a pot.
2. Pour in Pâtissier Artisan White 31% and mix evenly.
3. When the ganache has cool down to 45°C, add in unsalted butter, followed by coconut shredded and Malibu.
4. Mix and pipe the ganache into desired chocolate bar mould. Allow it to set in chocolate fridge till the ganache is firm.

Heritage Praline

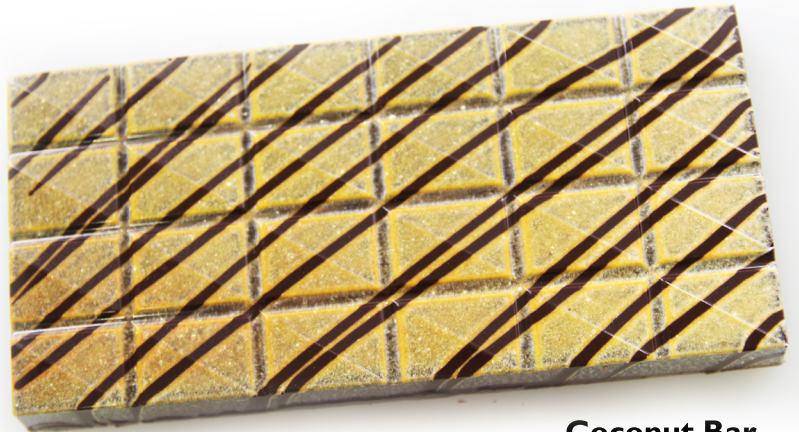
Pâtissier Artisan Cocoa Butter Drops	18g
Pâtissier Praline Paste Hazelnut & Almond (Heritage Crunchy)	444g
Pâtissier Artisan Milk 34.6%	38g

1. Melt Pâtissier Artisan Cocoa Butter Drops with Pâtissier Artisan Milk 34.6% at 35°C.
2. Add in Pâtissier Praline Paste Hazelnut & Almond and mix evenly.
3. Pipe the ganache into desired chocolate bar mould. Allow it to crystalize overnight in chocolate fridge.

Enrobing

Pâtissier Artisan Dark 61%As Desired
Pâtissier Artisan Cocoa Butter Drops.....
100g for every 8g of Food Colouring liposoluble

1. Add 100g of Pâtissier Artisan Cocoa Butter Drops to every 8g of Food Colouring that you desire.
2. After 24hrs, both ganache would have set. Remove them from fridge, close the mould with melted Pâtissier Artisan Dark 61%. and Pâtissier Artisan Cocoa Butter Drops.
3. Allow the chocolate pralines to set in chocolate closet at 18°C for 24hrs. Lastly, remove from mould.



Coconut Bar



Heritage Bar



PASSION FRUIT & RASPBERRY BARS

Caramel Apricot Passion Fruit Ganache

Glucose Syrup	37g
Sugar	148g
Passion Puree	153g
Unsalted Butter	74g
Pâtissier Artisan White 32%	360g
Apricot puree 10% sugar	213g
Sorbitol Powder	16g

1. Cook sugar and glucose syrup together until caramelised at 170°C.
2. Deglaze with purees,
3. Allow the mixture to cool down to 34°C.
4. Melt Pâtissier Artisan White 32% and add in the caramelised mixture.
6. Then, add in butter and mix evenly.
7. Pipe the ganache into desired chocolate bar mould. Allow it to set in chocolate fridge till the ganache is firm.



Passion Fruit Bar

Milk Chocolate Raspberry Ganache

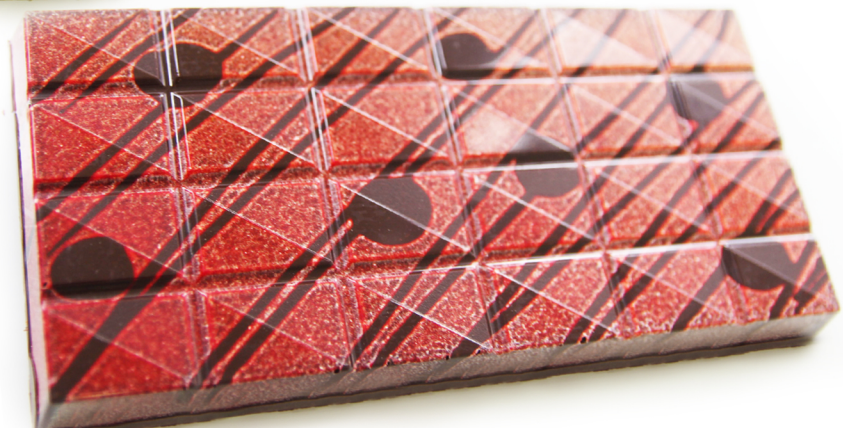
Raspberry Puree	120g
Cream	56g
Trimoline	32g
Pâtissier Artisan Milk 36%	245g
Butter	37g
Sorbitol Powder	11g

1. Bring raspberry puree and cream with trimoline to a boil.
2. Add Pâtissier Artisan Milk 36% into the puree mixture and combine well.
3. Once the mixture cool down to 40 to 45°C, add in butter, followed by sorbitol powder and mix evenly.
4. Pipe the ganache into desired chocolate bar mould. Allow it to set in chocolate fridge till the ganache is firm.

Enrobing

Pâtissier Artisan Dark 61%As Desired
Pâtissier Artisan Cocoa Butter Drops.....
100g for every 8g of Food Colouring liposoluble

1. Add 100g of Pâtissier Artisan Cocoa Butter Drops to every 8g of Food Colouring that you desire.
- 2 After 24hrs, both ganache would have set. Remove them from fridge, close the mould with melted Pâtissier Artisan Dark 61%. and Pâtissier Artisan Cocoa Butter Drops.
3. Allow the chocolate pralines to set in chocolate closet at 18°C for 24hrs. Lastly, remove from mould.



Raspberry Bar