

Chocolate and coconut candies

(4 cabosse baking pan)



Serving tips. / Credits recipe creation: Gregory Soulavie.

LÉONCE BLANC COCONUT PUREE



Frozen Tub
1 kg




Chocolate and coconut candies

Coconut crumble

Butter	100 g
Brown sugar	100 g
Flour	100 g
Grated coconut	100 g

MIX all the chilled ingredients until forming a homogeneous paste. **GRATE AND BAKE** at 160°C/320°F until obtaining a homogeneous colour. **COOL AND INCORPORATE** 45 g of melted butter.

Coconut ganache

 Frozen coconut puree Léonce Blanc	250 g
Glucose	30 g
Coconut Malibu	40 g
White chocolate	480 g

IN A PAN, boil the coconut puree, the glucose and the coconut Malibu. **POUR** on the white chocolate, previously melted. **EMULSIFY** with the beater and keep aside.

Decor

Cocoa butter	50 g
White chocolate	2 g
Black couverture chocolate 65%	2000 g

HEAT the cocoa butter at 40°C/104°F. **ADD** the white liposoluble colouring. **MIX**. At 30°C/86°F, **MAKE** drops in the chocolate moulds with the cocoa butter and colouring mixture. **TEMPER** black chocolate and line the cabosse moulds. **LET CRYSTALLIZED**.

ASSEMBLY

FILL the moulds bottom with the coconut crumble. **POUR** the coconut ganache. **LET** crystallized for 12 hours. **CLOSE** with black couverture chocolate. **KEEP** aside and unmould.

