

MARZIPAN RAVIOLI CANDY (RASPBERRY AND HAZELNUT)

COMPOSITION

- Marzipan
- Raspberry fruit paste
- Hazelnut gianduja
- Candy syrup

RASPBERRY FRUIT PASTE

- 300 g raspberry purée
- 200 g granulated sugar
- 6 g pectin
- 50 g granulated sugar
- 30 g raspberry liqueur 45% vol.

Mix the raspberry purée with the 200 g of granulated sugar and heat the mixture in a saucepan. Add the pectin mixed with the 50 g granulated sugar then cook at 103°C/217°F. Pour into a mixing bowl and cover with plastic wrap.

When the mixture reaches 35°C/95°F, add the raspberry liqueur. Leave to cool, covering completely with plastic wrap and store at ambient temperature.

HAZELNUT GIANDUJA

- 500 g whole skinless hazelnuts
- 500 g icing sugar
- 350 g Lait Selection (34%) chocolate
- 50 g cocoa butter

Grind the whole roasted hazelnuts and the icing sugar in a food processor cutter until a paste is obtained. Transfer this paste to a mixing bowl and add the melted milk chocolate and cocoa butter. Mix everything well together and temper at 28°C/82°F.

Pour everything onto a tray and leave to crystallize completely. Transfer to the grinder to ensure the gianduja is as smooth as possible. Retemper before storing at 18°C/64°F in completely airtight containers.