

Picandou à Tartiner Crispies in Valrhona raspberry flavoured chocolate

Informations

People : 4

Preparation : 30 min.



Ingredients

- 100 g Picandou à Tartiner
- 60 g crushed hazelnuts
- 100 g Valrhona Inspiration Framboise chocolate
- 10 g raspberry crispy
- Mini Magnum moulds

Preparation steps

Chilling time: 2 hours



1. Start by tempering the chocolate – this is crucial if you want to have nice, shiny chocolate with a well-developed flavour. It's important you get the temperature right at each stage.
2. Pour the chocolate beans into a round-bottomed mixing bowl, transfer the bowl to a bain-marie and allow to melt over a low heat until it reaches a temperature of 40 to 45°C, at which point take the bowl out of the bain-marie and leave to cool until it reaches between 25 and 26°C. Now return the bowl to the bain-marie and bring the temperature back up to 29 – 30°C. You must use a kitchen thermometer when tempering the chocolate.
3. Meanwhile, mix the Picandou à Tartiner with the crushed hazelnuts in a bowl and use to fill all the moulds. Place in the freezer for a maximum of half an hour.
4. Remove the cheese from the moulds and dip in the melted raspberry chocolate, then sprinkle with a few raspberry crispies and put the result in the refrigerator.

? **Tip:** these are not ice-creams, the cheese should be eaten at room temperature. Try mixing a few fresh raspberries into the cheese