Pâtissier

KNACKERLI

Sandy Hazelnuts

Hazelnuts (Whole Skinned) 500gm
Sugar (For Caramel) 125gm
Water 40gm
Cocoa Butter 12gm
Sugar (For Coating) 80gm

1. Place the Hazelnuts in a 160°C oven to warm them.
2. Combine Sugar and Water and bring to a boil and cook till 115°C and then remove the pan from heat.
3. Add the warm nuts and stir. It is important to stir constantly. Once all the nuts are covered with the white sugar, return the pan to low heat.
4. Continue to stir continually until the sugar caramelizes. Remove the pan from heat and add Cocoa Butter to help separate the mass.
5. Add sugar to coat the nuts.
6. Spread the nuts onto a lightly oiled sheet pan. Store in airtight container once cooled.

Caramelized Almonds

Sugar 100gm
Whole Almonds 500gm
Water 40gm
Cocoa Butter 12gm

1. Place the Almonds in a 160°C oven to warm them.
2. Place the Sugar and Water in a pan and stir to dissolve the sugar. Cook the mixture to 175°C until it turn golden colour. Remove from heat.
3. Add the warmed nuts to the sugar syrup and mix well.
4. Add Cocoa Butter to the nuts and mix.
5. Empty the nuts onto a lightly oiled sheet pan and let it cool.

Sandy Pistachios

Pistachios 500gm
Sugar (For Caramel) 150gm
Water 50gm
Cocoa Butter 16gm
Sugar (For Coating) 80gm

1. Place the Pistachios in a 160°C oven to warm them.
2. Combine Sugar and Water and bring to a boil and cook till 115°C and then remove the pan from heat.
3. Add the warm nuts and stir. It is important to stir constantly. Once all the nuts are covered with the white sugar, return the pan to low heat.
4. Continue to stir continually until the sugar caramelizes. Remove the pan from heat and add Cocoa Butter to help separate the mass.
5. Add sugar to coat the nuts.
6. Spread the nuts onto a lightly oiled sheet pan. Store in airtight container once cooled.

Knackerli

Sandy Hazelnuts 350gm
Caramelized Almonds 500gm
Sandy Pistachios 164gm
Golden Raisins 182gm
Dried Apricots 327gm
Dried Cranberries 227gm
Pâtissier Artisan Dark 74% Couverture 265gm

1. Place nuts and fruits in a bowl.
2. Pipe tempered Pâtissier Artisan Dark 74% Couverture on a silpat in any desired shape such a ring, line or drop.
3. Before the chocolate sets, arrange the nuts and fruits on top.
4. Place at room temperature to cool down.
5. Store in air-tight container in a dark and cold room.