

CHOCOLATE BARS WITH BLUEBERRY PIECES



Difficulty :  

 Serves 4

Ingrédients

300g dark, milk or white chocolate
3g Mycryo® or 3g butter
30g blueberry nuggets
20g almonds

Recipe

Put the almonds and the blueberry pieces in the mould.

In a bain-marie, melt the chocolate to 45°C. Once at this temperature, cool to 34°C in a cold water bain-marie

.Add the Mycryo® or butter at 32°C and mix well. The chocolate is ready to use.

Carefully spread the chocolate in the mould using a spatula.

Chill and harden in a dry, cool place.
Turn out the chocolate bars and serve.



MUG CAKE ORANGE HEARTS



Difficulty : 

 Serves 2

Ingredients :

40 g of orange hearts
100 g of chocolate (dark or milk or white)
30 g butter
40 g of sugar
2 eggs
4 cl of milk
30 g of wheat flour, rice, corn...
1 small pinch of salt

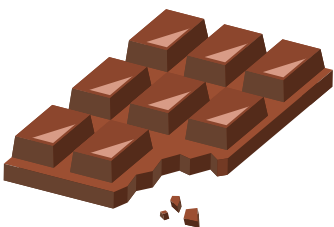
Recipe

Melt the chocolate and butter in the microwave (45 seconds).

Mix and then add sugar and eggs. Mix again.
Add milk and smooth.

Add the flour and a small pinch of salt. Mix well.
Add the orange hearts and mix again.

Put in the microwave for 45 seconds for a smooth flow or 1 min 30 for a good chocolate mellow.



CHOCOLATE BITES WITH ORANGE PASTE



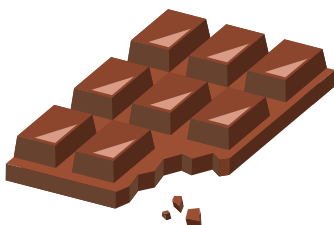
Difficulty :   



Serves 3

Ingredients :

2 whole eggs
2 egg yolks
100 g almond powder
20 g cane sugar
20 g cornstarch
1 orange zest
200 g dark chocolate
50 g rice flakes
2 tablespoons of grape seed oil
200 g of orange paste



Recipe

Preheat the oven to 180 °C.

For the cookie base, mix the eggs, egg yolks, almond powder, cane sugar and cornstarch energetically with a spatula.

Pour into muffin tins and bake at 180 °C for about 20 minutes.

Then put the orange paste on the base and leave to rest for 4 hours in the freezer.

For the coating, melt the chocolate in a bain-marie and add the grape seed oil. Add the rice flakes.

For the cake assembly, place small toothpicks in your small cookies coming out of the freezer and dip them in the coating. Place on a wire rack and let it cool (20 min at 5 °C in the refrigerator).