
CHOCOLATE BAR WITH SALTED CARAMEL POPCORN WITH PISTACHIO FINANCIER



Food : Appetisers

Ingredients

The Chocolate Bar • 9L Fresh Cream • 2.5kg Roasted Milk Powder • 5g Salt • 4kg Milk Chocolate (65%) • 800g Dark Chocolate Caramel Popcorn • 225g Popcorn • 615g Sugar • 165g Butter • 100ml Water • 15g Baking Soda • 10g Salt • 35g Golden Syrup Pistachio Financier • 200g Almond Powder • 70g Cashew Powder • 500g Icing Sugar • 70g Flour • 250g Egg Whites • 250g Hazelnut Butter • 05tbs Pistachio Paste

Methods

The Chocolate Bar

- Reduce fresh cream into 3L. Add roasted milk powder and cook on a slow fire. Add the cooked mixture to chocolate, mix well & put into tray and chill.

Caramel Popcorn

- First pop the popcorn with a little oil. In a separate pot add sugar, lime, water, and Golden Syrup and boil up to 120°C. Then add the baking soda and next the butter into the caramel mixture.

Pistachio Financier

- Mix Almond powder, cashew powder, icing sugar and flour together, and set aside. Beat egg whites and fold into powder mixture. Heat butter till you get a burnt aroma and fold into above mixture. Finally, mix in the pistachio paste. Bake in oven at 150°C for 20 minutes.