

CHOCOLATE BAR WITH SALTED CARAMEL POPCORN WITH PISTACHIO FINANCIER



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The creation will remind you that we all like to taste a bit of temptation.

- Sub Category Name
Food
Savory
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

CHOCOLATE BAR WITH SALTED CARAMEL POPCORN WITH PISTACHIO FINANCIER 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 and Directions

CHOCOLATE BAR WITH SALTED CARAMEL POPCORN WITH PISTACHIO FINANCIER **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.