



Fruit Nuggets

Innovation to serve your creativity



Summary



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Get to know us better

- Aptunion was founded in 1964 by a collective of traditional confectioners. Today, Aptunion is one of the European leaders in candied fruits and in fruit inclusions.
- Aptunion develops values such as quality, innovation, creativity and team work in order to constantly adapt its products to a constantly evolving environment.
- Nowadays, thanks to its knowhow and skills, and in order to better meet its customers' needs, Aptunion has launched the 'In2fruit' brand, a new range of nuggets to serve the Food Service.



Try out our new recipes and let yourself be guided by your creativity!



The range

Fruity Note



Strawberry



Lemon



Raspberry



Blueberry



3-5mm Cubes

Warm Note



Buttery
Caramel



Cool Note



Mint



1-3mm Nuggets



What are fruit nuggest?

What are fruit nuggest?

Fruit nuggest are made of natural fruit purees which are re-textured and dried. They can contain up to 60% of fruit with a low water activity (0,4-0,7) and a humidity rate from 9 to 15%.



Packaging

Two kinds of packaging

- 500 g Doypacks (hermetic sealed in order to conserve the organoleptic qualities of the product)
- 10kg Alufoil bag in a box

Shelf life

- 7 months at room temperature
- 9 months under refrigeration
- 12 months in a deep-freeze

An innovative product

A premium ingredient

- Smooth texture
 - Tasty flavours
 - Made with real fruits
 - Easy to use product
- Available in a range of 6 varieties



An added value to your applications

- Innovative ingredient
- For all kind of applications
- For decoration, topping and filling
- Fruits in all seasons
- Bake stable
- Freeze and thaw stable



Applications

Viennoiseries



Rolls, Croissants,
Doughnuts

Biscuits



Cookies,
Shortbreads

Pastries



Cake, Macarons,
Muffins

Bakery



Fruit breads, other
breads

Fresh desserts



Glass cups,
Mousses

Ice creams



Ice creams, scoops
of ice cream

Chocolates



Chocolates, Bars,
candies

Viennoiseries



Rolls with raspberry Nuggets

Ingredients

Cooking time : 10 mn

Bun dough

| | |
|---------------|------|
| Baker's yeast | 15g |
| Butter | 250g |
| Flour | 500g |
| Eggs | 300g |
| Salt | 10g |
| Sugar | 80g |

Pastry cream

| | |
|-------------------|------|
| Cream powder | 25g |
| Eggs | 100g |
| Milk | 250g |
| Sugar | 40g |
| Raspberry nuggets | |

- Weigh all the ingredients in a bowl, pour in the eggs gradually and knead to unstick the dough.
- Add the softened butter, allow the dough to rise and fold.
- Let it rise a second time in the fridge and fold once more.
- Use the dough the following morning-approximately 11 hours after kneading.
- Mix the eggs, sugar and cream powder.
- Boil the milk and cook with the first mixture until thickening occurs.
- Allow to cool between 2 plastic sheets and use.

Procedure

Roll the bun dough into a square shape, 5mm thick.

Spread the pastry cream on top and sprinkle with raspberry nuggets, roll into a sausage, cut in 2cm slices, place on a tray.

Allow to rise for approximately 2 hours and bake at 180°C for around 10 minutes.



Viennoiseries



Blueberry Nuggets stuffed croissants

Ingredients

Cooking time : 10 to 15 mn

| | |
|--------------------|--------------|
| Blueberry nuggets | 5g/croissant |
| Butter | 250g |
| Flour (type 45/55) | 1kg |
| Fresh yeast | 30g |
| Salt | 20g |
| Sugar | 100g |
| Whole milk | 600g |

- Knead the ingredients together except the butter.
- Leave the dough to rise at 25 to 30°C and out of drafts for approximately 30 minutes.
- Break the dough and leave in the fridge until the following day.
- Roll out the croissant dough into a rectangle shape, incorporate the butter in the middle and make 2 turns.
- Allow to rest in the fridge for approximately 20 minutes, make another turn and roll out.
- Arrange into a triangle shape, at the top of the triangle, place the blueberry nuggets and roll up the croissant.
- Next place on the tray, allow the croissants to rise, glaze and bake at 230°C for 10 to 15 minutes.



Biscuits



Shortbread with strawberry Nuggets

Ingredients

Cooking time : 15 mn

| | |
|--------------------|------|
| Baking powder | 6g |
| Eggs' yolks | 90g |
| Flour (type 45) | 300g |
| Ground almonds | 30g |
| Icing sugar | 130g |
| Salted butter | 220g |
| Strawberry nuggets | 100g |

- Mix the butter at room temperature with the icing sugar.
- Add the egg yolks, the ground almonds and the sieved flour with the baking powder.
- Finally, add the strawberry nuggets and allow the dough to cool in the fridge between 2 sheets of plastic for a minimum of 1 hour.
- Roll out the dough to a thickness of 1/2cm with a diameter of 4cm and bake in stainless steel 4cm diameter discs at 180°C for approximately 15 minutes.

Biscuits



Cookies with lemon and raspberry Nuggets

Ingredients

Cooking time : 15 mn

| | |
|--------------------|------|
| Butter | 240g |
| Eggs | 150g |
| Flour (type 45) | 450g |
| Strawberry nuggets | 75g |
| Lemon nuggets | 75g |
| Soft brown sugar | 375g |

- Take the softened butter, mix with the soft brown sugar.
- Gradually add the eggs and finally the flour, finish with the blueberry and raspberry nuggets.
- Mix well and make small balls weighting approximately 30g, squash them out evenly.
- Bake at 180°C for approximately 15 minutes.



Pastris



Macaroons with blueberry and lemon Nuggets

Ingredients

Macaroons

Cooking time : 8 to 10 mn

| | |
|----------------------|------|
| Eggs white | 100g |
| Icing sugar | 250g |
| Liquid eggs white | 100g |
| Sugar | 250g |
| Water | 80g |
| White almonds powder | 250g |

- Heat the water and sugar to 118°C, pour over the 100g of frothy egg white and cool with a whisk.
- Sift the ground almonds and icing sugar and add the meringue gradually.
- Add the 100g of raw egg white and mix well. Lay out and allow the macaroons to crust over.
- Bake at 170°C for 8 to 10 minutes.

Blueberry nuggets filling

| | |
|-------------------|------|
| Blueberry nuggets | 60g |
| Cocoa butter | 10g |
| Cream | 120g |
| Softened butter | 20g |
| White chocolate | 150g |

- Heat the cream.
- Make an emulsion with the white couverture and the cocoa butter, finish with the softened butter and add the blueberry nuggets at the end.
- Fill the macaroons.

Lemon nuggets filling

| | |
|-------------------------------|------|
| 64% dark chocolate couverture | 85g |
| Cream | 120g |
| Lemon nuggets | 60g |
| Milky icing | 40g |
| Softened butter | 20g |

- Heat the cream.
- Make an emulsion with the 2 icings, finish with the softened butter, pour in the lemon nuggets.
- Fill the macaroons.

Pastries



Frangipane with strawberry and raspberry Nuggets

Ingredients

Cooking time : 30 to 35 mn

Puff pastry

| | |
|---------------------|------|
| Butter | 250g |
| Flour | 1kg |
| Low humidity butter | 500g |
| Salt | 20g |
| Water | 500g |

- Mix together the flour, salt, water and butter.

- Make a ball of dough and let it rest between 2 plastic sheets in the fridge for about an hour.

- Roll out the dough in a rectangle shape and place the low humidity butter in the middle, close and turn twice.

- Allow to rest for 1 hour and make 2 additional turns, allow to rest an additional 1 hour in the fridge and make a final turn.

- Roll out the puff pastry to 4mm approximately and make discs with the diameter you wish (18cm for 6 people, etc.), put the discs in the fridge between 2 plastic sheets.

Almond cream

| | |
|--------------------|------|
| Almonds powder | 240g |
| Butter | 300g |
| Eggs | 300g |
| Flour | 90g |
| Icing sugar | 240g |
| Strawberry nuggets | 75g |
| Raspberry nuggets | 75g |
| Whole milk | 100g |

- Take the softened butter, whisk with the icing sugar, then gradually add the eggs, ground almonds, flour, whole milk and finish with the fruit nuggets.

Procedure

Take a disk of pastry, glaze the edges, in the centre, incorporate the frangipane cream, (300g approximately for an 18cm diameter disk) close with the 2nd disc.

Set aside for approximately 1 hour prior to cooking, then cover the top with a thick layer of French meringue.

Prick the frangipane with a knife and bake at 200°C for approximately 10 minutes.

Allow the cake to dry out in the oven at approximately 180°C for 20 to 25 minutes.



Pastries



Meringues with raspberry Nuggets

Ingredients

Cooking time : 1h15 mn

| | |
|-------------------|---------|
| Eggs-whites | 4 |
| Sugar | 250g |
| Raspberry Nuggets | 50g |
| Salt | 1 pinch |

- Add one pinch of salt to the eggs-whites and beat until stiff.
- Add the sugar gradually.
- Carefully add the raspberry nuggets.
- Lay out the meringues with a spoon on silicone paper.
- Bake in a convection oven at 100°C for 1h15

Pastrries



Chocolate Eclair with mint Nuggets

Ingredients

Cooking time : 15 mn

Choux pastry

| | |
|--------|------|
| Butter | 120g |
| Eggs | 220g |
| Flour | 130g |
| Milk | 120g |
| Salt | 6g |
| Sugar | 4g |
| Water | 120g |

Pastry cream

| | |
|----------------------|------|
| Chocolate Couverture | |
| Cream | 150g |
| Cream powder | 40g |
| Eggs | 200g |
| Milk | 350g |
| Sugar | 60g |
| Mint nuggets | 40g |

- Place the water, milk, salt, sugar and butter cut into small cubes in a pan to boil. Sieve the flour.

- Add the flour into the boiling liquid, dry out the bread and milk paste.

- Put in the mixer bowl with the paddle, gradually beat in the eggs, fill with a star tip N°12 pastry bag.

- Bake at 250°C in a turned off oven, turn the oven back on and bake at 160°C for 15mins

- Mix the eggs, sugar and cream powder.

- Boil the milk and the cream, cook with the first mixture until thickening occurs, add the chocolate couverture to melt it.

- Mix well and pour in the mint nuggets.

- Allow to cool between 2 plastic sheets and use as required.

Chocolate icing

| | |
|-------------------------------|------|
| 35% cream | 120g |
| 64% dark chocolate couverture | 150g |

- Heat the cream until it starts to simmer. Make an emulsion with the cream and the chopped chocolate.

- Cool to approximately 30°C.

Mint nuggets decoration

| | |
|------------------|--|
| Mint nuggets | |
| White couverture | |

- Pour the mint nuggets into a leaf shaped pastry bag, cover with the tempered white couverture, spread evenly and allow to harden.

Pastries



Waffles with raspberry Nuggets

Ingredients

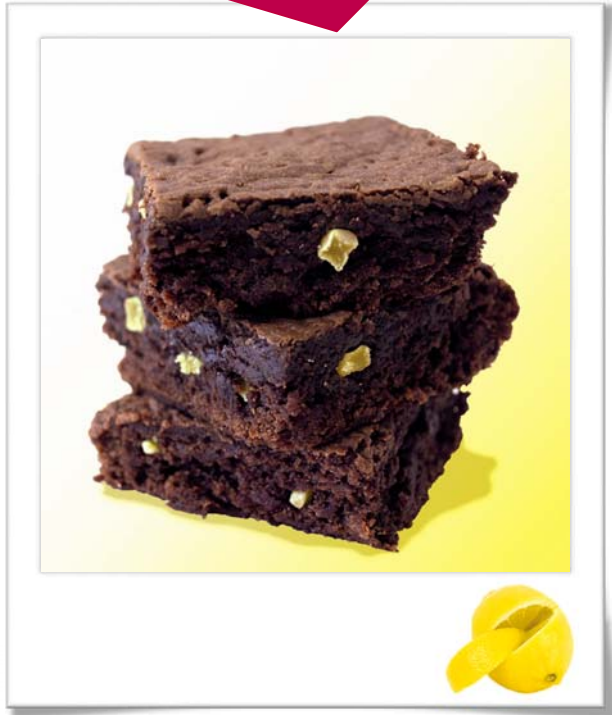
| | |
|-------------------|---------------|
| Flour | 300g |
| Eggs | 2 |
| Milk | 40cl |
| Sugar | 2 tablespoons |
| Butter | 90g |
| Vanilla extract | 1 teaspoon |
| Baking powder | 11g |
| Salt | 1 pinch |
| Raspberry nuggets | 90g |

- Mix the flour and the salt in a large bowl and make a well.
- Add the eggs, the melted butter and the milk.
- Firmly beat and add the sugar and the baking powder.
- Mix thoroughly until the dough becomes smooth.

- Allow to stand and keep it cool for 40 minutes.
- Pour the dough into a hot waffle mould and add the nuggets before closing it.



Pastries



Brownies with lemon Nuggets

Ingredients

Cooking time : 25 mn

| | |
|-------------------------------|-------|
| Baking powder | 7g |
| Butter | 675g |
| Chopped pecan nuts | 300g |
| Eggs | 675g |
| Flour (type 45) | 350g |
| Lemon nuggets | 250g |
| Liquid Vanilla | 10g |
| Salt | 7g |
| Sugar | 450g |
| 64% dark chocolate couverture | 1350g |

- Melt together the chocolate and butter in a bain-marie.
- Allow to cool at room temperature.
- Beat the eggs, sugar and salt to obtain a frothy mixture.
- Add the vanilla and incorporate the mixture into the chocolate mix.
- Sieve the flour and baking powder, add to the chocolate, pour in the nuts and lemon nuggets and bake for 15 minutes at 180°C, then for 10 minutes at 150°C.
- When cold, cut into 5cm squares.



Pastries



Apple crumble With buttery caramel Nuggets

Ingredients

Cooking time : 25 mn

| | |
|-------------------------|------|
| Apple | 600g |
| Brown sugar | 20g |
| Butter | 80g |
| Buttery caramel nuggets | 60g |
| Flour | 150g |
| Sugar | 110g |

- In a large bowl, mix the flour with the sugar, then with the butter.
- Cream together to obtain a breadcrumb consistency.
- Cut the apples into cubes, place them in a greased tin and sprinkle with brown sugar.
- Spread the buttery caramel nuggets out evenly over the apples.
- Place the crumble mixture over the apples to cover. Bake for 25 minutes at 180°C.



Pastries



Pancakes with bluberry Nuggets

Ingredients

Cooking time : 25 mn

| | |
|-------------------|---------|
| Eggs | 3 |
| Butter | 30g |
| Milk | 30cl |
| Flour | 300g |
| Baking powder | 6g |
| Sugar | 90g |
| Vanilla sugar | 11g |
| Salt | 1 pinch |
| Blueberry nuggets | 100g |

- Mix the flour, the sugar, the vanilla sugar, the baking powder and the salt in a large bowl and make a well in the centre.

- Separate the white from the yolk, beat the egg whites until stiff.

- Melt the butter.

- Add the yolks and 150ml of milk progressively and beat firmly.

- When the dough is homogeneous add progressively 150ml of milk and the melted butter.

- Carefully add the whites.

- Allow the dough to stand and keep cool for 40 minutes.

- Grease the pan.

- Cook the pancakes 2mn on each side.



Pastries



Muffins with lemon and raspberry Nuggets

Ingredients

Cooking time : 20 mn

| | |
|---------------------|------|
| Baking powder | 20g |
| Butter | 200g |
| Flour (type 45) | 500g |
| Lemon nuggets | 100g |
| Raspberry nuggets | 100g |
| Salt | 6g |
| Skimmed milk powder | 35g |
| Sugar | 250g |
| Water | 375g |
| Whole eggs | 300g |

- Mix the softened butter with the sugar, salt and milk powder.
- Gradually add the eggs and half of the water.
- Then pour in the sieved flour with the baking powder.
- Finish with the second half of the water and finally the raspberry and lemon nuggets.
- Half fill the muffin cases and bake for 200°C for 20mins.



Pastries



Italian Panettone With red berries Nuggets

Ingredients

Cooking time : 20 mn

| | |
|-------------|-------|
| Butter | 1500g |
| Eggs' yolks | 1800g |
| Flour | 3800g |
| Sugar | 1700g |
| Water | 1,6 L |
| Yeast | 1350g |

- Make a natural yeast with an acidity between 3,9 and 4,1.
- Mix the yeast with half of the softened butter, half of the water and half of the egg yolks. Add the flour.
- Add the rest of butter and the sugar. Mix well. Incorporate the rest of the eggs yolks and water.

- Allow to rest for 12 hours, taking care of covering the dough with a plastic film.

Preparation

| | | | |
|---|--------|---------|---------|
| Aroma | 15g | Flour | 1300g |
| Blueberry, strawberry and raspberry nuggets | 2000g | Salt | 70g |
| Butter | 750g | Sugar | 600g |
| Dough | 11750g | Sultana | 800g |
| Eggs' yolks | 700g | Water | 0,700 L |

- After 12 hours, take the dough and add the flour, the butter and the sugar. Slowly add water, aroma and salt.
- Add the blueberry, strawberry and raspberry nuggets.
- Allow the 'new' dough to rest for approximately 30 minutes,
- Then, take the weight of dough that you need, make a ball and allow it to rest for 15-20 minutes.
- Place the dough into the mould and allow to rest for 4 to 5 hours.
- With a knife, make a cross on top and cook for 50 minutes at 180°C.



Bakery



Rye-bread with lemon nuggets

Ingredients

| | |
|---------------|-------|
| Rye flour | 600g |
| Flour | 400g |
| Water | 550ml |
| Salt | 15g |
| Baking Powder | 30g |
| Lemon nuggets | 100g |

- Make your rye-bread dough and run through the kneading machine for 10 minutes.
- Incorporate the lemon nuggets and run the kneading machine for 10 more minutes.
- Allow the dough to stand for 1 hour.
- Cook traditionally, the fruit nuggets are bake stable.



Bakery



Buns with strawberry Nuggets

Ingredients

| | |
|-------------------|-------|
| Flour | 500g |
| Durum wheat flour | 500g |
| Water | 600ml |
| Salt | 15g |
| Baking powder | 30g |
| Strawberry nugget | 100g |

- Make your dough and run through the kneading machine for 10 minutes.
- Incorporate the strawberry nuggets and run the kneading machine for 10 more minutes.
- Allow the dough to stand for 1 hour.
- Cook traditionally, the fruit nuggets are bake stable.

Fresh desserts



Chocolate and Citrus Fruit Fresh dessert

Ingredients

24 portions Cooking time : 20mn

Chocolate sponge

| | |
|--------------|------|
| Flour | 110g |
| Eggs | 200g |
| Cocoa powder | 25g |
| Sugar | 125g |

- Mix the eggs and the sugar, heat to approximately 50°C, and cool with the beater.
- Sieve together the flour and cocoa powder; pour in the egg and sugar mix and stir gently.

- Roll out on a 60x40cm tray and cook at 180°C for 10 minutes approximately and make 24 discs measuring 3 cm in diameter.

Orange jelly

| | |
|-----------------|------|
| Gelatine sheets | 8g |
| Light syrup | 280g |
| Orange purée | 350g |

- Heat the light syrup to approximately 50°C.
- Add the gelatin sheets which have been softened to help them melt and pour onto the orange purée melted between 5 and 10°C.

Fromage frais soft cream

| | |
|---------------|------|
| Fromage frais | 60g |
| 35% fat cream | 200g |
| Icing sugar | 35g |

- Whisk the 3 ingredients together to obtain a smooth mixture.

Chocolate mousse

| | |
|---------------------------|------|
| dark chocolate couverture | 180g |
| 35% fat cream | 150g |
| 35% fat whipped cream | 200g |
| Buttery caramel nuggets | 120g |
| Lemon nuggets | 120g |

- Heat the cream and pour over the finely chopped chocolate to make an emulsion.
- Cool to approximately 30°C and mix with the soft whipped cream, decorate quickly.
- Place the lemon nuggets at the bottom of the glass recipients. Pour in the orange jelly and allow to harden in the freezer.
- Add the chocolate sponge disc and decorate with the cream cheese and top off with the chocolate mousse and the buttery caramel nuggets.

Fresh desserts



Raspberry and Lemon fresh dessert

Ingredients

8 portions

Lemon cream

| | |
|----------------|------|
| Butter | 75g |
| Lemon juice | 8cl |
| Sugar | 120g |
| Eggs | 3 |
| Gelatine sheet | 1 |
| Lemon Nuggets | 50g |
| Lemon rind | |

- Beat the eggs with the sugar.
- Melt the butter at low heat.
- Add the lemon juice, the lemon rind and the beaten eggs, stir and cook until it starts to boil.
- Remove from the heat and whisk. Then add the gelatine sheet.
- Place the lemon nuggets at the bottom of the glass recipients, add the lemon cream and keep refrigerated for 3 hours.

Finition

| | |
|-------------|--------------|
| Raspberries | 60g |
| Sugar | 25g |
| Lime | 1 tablespoon |

- Crush the raspberries and mix with the sugar and lime.
- Pour pour the preparation in the glass recipients.
- Keep refrigerated.



Fresh desserts



Strawberry cake with strawberry nuggets

Ingredients

| Chocolate Biscuit | | Mousseline Cream | | Miroir | |
|--------------------|-----|-------------------|------|---------------------|------|
| Eggs | 3 | Milk | 200g | Strawberry pulp | 50g |
| Sugar | 90g | Sugar | 100g | Water | 5cl |
| Flour | 90g | Eggs | 2 | Sugar | 10g |
| Butter | 90g | Flour | 30g | Gelatine | 10g |
| Coco | 12g | Softened butter | 100g | Lemon juice | 1/4 |
| Strawberry nuggets | 50g | Raspberry liqueur | 10g | Strawberries | 600g |
| | | | | Raspberry syrup | |

- For the Genoise, leave the eggs and the castor sugar rise in a bain-marie until the mixture has tripled in volume. Then take the mixture from the bain-marie and whisk until it has completely cooled.
- Sieve the coco and the flour and, using a rubber scraper, carefully add to the mixture along with half the strawberry nuggets. Then add the softened butter.
- Pour the mixture into a tray coated in butter and flour, add the rest of the nuggets and bake for 20 minutes. Allow to cool and cut with a cookie cutter.
- Make a mousseline cream, add the raspberry liqueur and refrigerate.
- For the topping, heat the strawberry pulp with the sugar and the water. Then add the gelatine and the lemon juice off the heat and allow to cool at room temperature.
- With a brush, moisten the slices of genoise with the raspberry syrup.
- Gently spread the genoise dough on the slices and place the strawberries, cut in two, around it. Place the rest of the strawberries inside the mix.
- Cover with the mousseline cream, then place a layer of topping and decorate.
- Line the mixture with baking PVC and place in freezer for 2 hours.



Ice creams



Chocolate ice cream with mint Nuggets

Ingredients

| | |
|----------------------|-------|
| Eggs' yolks | 6 |
| Liquid crème fraîche | 300ml |
| Milk | 0,5 L |
| Sugar | 200g |
| Sugar-free cocoa | 100g |
| Mint nuggets | 80g |

- Boil the milk.
- Beat the yolks and 150g of sugar until the mixture becomes white.
- Add the cocoa and mix.
- Pour the milk in slowly stirring continuously to obtain a liquid preparation.
- Heat gently so the mixture thickens (do not boil).
- Allow to cool.
- Beat the cream and the rest of the sugar briskly. Add to the mixture. Place in the turbine.
- Decorate your chocolate ice cream with mint nuggets.



Ice creams



Vanilla ice cream with buttery caramel Nuggets

Ingredients

| | |
|-------------------------|-------|
| Buttery caramel nuggets | 200g |
| Dextrose | 60g |
| Eggs' yolks | 80g |
| Ice cream stabilizer | 6g |
| Sugar | 260g |
| Vanilla pods | 2 |
| Whole milk | 1036g |
| 0% fat milk powder | 80g |
| 35% fat cream | 350g |

- Heat the milk to 25°C, add the milk powder,
- at 30°C add $\frac{3}{4}$ of the sugar and the dextrose.
- at 35°C add the egg yolks and the cream.
- at 40°C add $\frac{1}{4}$ of the sugar mixed with the stabilizer,
- at 45°C add the scraped vanilla pod.
- Pasteurize to 85°C mix and cool immediately.
- Allow to develop in the fridge, covering with a film for a minimum of 2hrs, mix and place in the turbine.
- Remove from the turbine and mix the ice cream with the buttery caramel nuggets.



Chocolates



Dark chocolate bar with raspberry Nuggets

Ingredients

| | |
|-------------------|-----|
| Chocolate | 85g |
| Raspberry nuggets | 15g |

- Pour the chocolate at room temperature into block moulds.
- Scrape the chocolate and sprinkle with fruit nuggets.
- Level off the mould and allow the blocks to cool before turning out.

Chocolates



Bite size chocolate with lemon Nuggets

Ingredients

| | |
|---------------------------|------|
| Liquid cream | |
| 280g | |
| Dark couverture chocolate | 410g |
| Milk couverture chocolate | 200g |
| Invert sugar | 25g |
| Glucose | 25g |
| Softened butter | 45g |
| Lemon nuggets | |
| Dark couverture chocolate | |

- Boil the cream.
- Add the butter.
- Pour the preparation onto the finely chopped couverture chocolate.
- Add the invert sugar, the glucose, and the lemon nuggets.
- Coat a sheet of baking paper with dark couverture chocolate and place a frame.
- Pour the chocolate cream filling into the frame and allow to harden for several hours.
- Cut with a guitar cutter and cover with tempered dark chocolate.



Chocolates



Bite size chocolate with mint Nuggets

Ingredients

| | |
|---------------------|------|
| Dark chocolate cups | |
| Icing sugar | 30g |
| Lecithin | 0,2g |
| Mint nuggets | 15g |
| Vegetable fat | 29g |
| Whole milk powder | 30g |

- Weigh the whole milk powder and icing sugar in a mixing bowl.
- Heat the vegetable fat to 50°C.
- Add the vegetable fat and lecithin to the milk and sugar mixture.
- Mix until a smooth mixture is obtained and add the mint nuggets.
- Fill the chocolate cups.





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