

Coconut crunch

Description

Coconut-peanut crunch coated with dark couverture



Yield

1 portion of 1017 g



Scheduling

Preparation: 60 minutes



Nutritional values (100 g or 100 ml)

energy: 2'225 kJ/532 kcal;
fat: 35 g, of which saturated 23 g;
carbohydrates: 46 g, of which sugars 44 g;
protein: 6.2 g; salt 0.2 g

Ingredients

Coconut crumbs (530 g)

190 g	sugar
25 g	glucose syrup
25 g	water
210 g	grated coconut
80 g	peanuts blanched, slightly roasted

Coconut crunch, coated (1'017 g)

500 g	coconut crumbs (prepared)
500 g	couverture excellence 54%
2 g	table salt
15 g	chocolate powder (for dusting)

The peanuts can be replaced with other nuts (e.g. cashews, almonds) to taste.

Production

1

Coconut crumbs

Cook the sugar, water and glucose syrup in a saucepan, stirring continuously, until it reaches approx. 160°C and turns a light caramel color. Remove from the heat and quickly stir in the grated coconut and coarsely chopped peanuts.

Note: The mixture can be flavored as desired (e.g. with ground pepper, curry, vanilla or lime zest).

2

Allow to cool

Spread the still warm coconut mixture loosely on a silicone mat and leave to cool completely to room temperature.

3

Coating

Option 1: In a coating drum

Place the cooled crumbs in the coating drum. Gradually add the untempered couverture and allow the crumbs to be coated. Add the salt during this process.

Option 2: Manual coating

Temper the couverture. Coat the coconut crumbs with the chocolate in batches, e.g. by mixing in a bowl or on a grid. Sprinkle in the salt during or after coating.

Continue coating until the couverture is evenly applied (approx. 2 mm chocolate layer). Finally, dust slightly with chocolate powder.

4

Checking and ratio

Ideal ratio of crunch to couverture: 1:1 → e.g. 500 g crunch to 500 g chocolate. Target: Uniform coating with a layer thickness of approx. 2 mm. After finishing individual portions, it is recommended to backweigh for quality control.