

Homemade Kinder Maxi

Ingrédients

- 150g of white couverture chocolate (Opalys from Valrhona for me)
- 45g of deodorized coconut oil
- 25g of milk powder
- 1 vanilla pod or a bit of quality vanilla extract
- 240g of milk couverture chocolate (minimum 40% cocoa)
- 150g of white couverture chocolate (Opalys from Valrhona for me)
- 45g of deodorized coconut oil
- 25g of milk powder
- 1 vanilla pod or a bit of quality vanilla extract

Préparation

1. Several months ago, I saw (like many of you, I think) on Instagram the K bars (Kinder maxi style bars) by Jade Genin.
2. Since then, I had added this recipe idea to my list, but with summer and the heatwave passing by, I postponed making this recipe to autumn so that I could temper chocolate without it melting immediately.
3. So here are my Kinder maxi style bars, I took the idea from Jade Genin's recipe with a ganache made from coconut oil (deodorized, generally you can find it in stores or in the organic section of supermarkets) and vanilla.
4. The result is a less sweet but just as tasty version to enjoy at snack time ☺ Equipment :I used my Kenwood Cooking Chef to temper the chocolate: code FLAVIE = 3 accessories of your choice offered with the purchase of a cooking chef / gifts worth up to €500, payment in 4x without fees possible via Paypal / commercial collaboration.
5. I couldn't find my molds (purchased a long time ago) but here is an equivalent.
6. Ingredients :I used Norohy vanilla pods & the chocolates Jivara and Opalys from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
7. Shopping list : of milk couverture chocolate (minimum 40% cocoa) of white couverture chocolate (Opalys from Valrhona for me) of deodorized coconut oil of milk powder1 vanilla pod or a bit of quality vanilla extract Preparation time: 45 minutes + crystallization time For about a dozen bars : The milk chocolate : of milk couverture chocolate (minimum 40% cocoa) I used the chocolate tempering function of my cooking chef (probably one of the programs I use the most on my robot), otherwise you have two options: melt $\frac{3}{4}$ of the chocolate gently, without exceeding 40-45°C, then add the rest of the chopped chocolate and blend with an immersion blender before using the chocolate.
8. Another option, you can follow the tempering curve of the chocolate you are using to do a classic tempering in 3 steps.
9. Last possibility, if you do not want to temper the chocolate, you can melt it gently without raising the temperature and use it that way, but it can only be stored in the refrigerator and may be more difficult to unmold.

10. When the chocolate is ready, line the molds with chocolate to have a thin layer.
11. Place the molds in the refrigerator while the chocolate crystallizes.
12. The white chocolate & vanilla ganache : of white couverture chocolate (Opalys from Valrhona for me) of deodorized coconut oil of milk powder 1 vanilla pod or a bit of quality vanilla extract Gently melt the white chocolate with the seeds from the vanilla pod, then add the milk powder.
13. Blend to ensure the mixture is well homogeneous, then melt the coconut oil to make it liquid without heating it too much.
14. Add it to the previous mixture, blend again to have a nice shiny ganache.
15. Fill the molds with ganache using a piping bag.
16. Place them back in the refrigerator for the ganache to crystallize, then close them with the remaining milk chocolate.
17. Place back in the refrigerator before unmolding and enjoying!