

Kinder maxi ghos

Ingrédients

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

Préparation

1. tlhIngan Hol vlghojmoH, jlja'pu' 'ej jlje'pu' (blje' 'ej blghoj 'e' vlHech) InstagramDaq K barres (barres Kinder maxi) Jade Genin.
2. 'ej, jlghojmoH 'e' vlneH 'ej jlghojmoH 'e' vlneH, 'ach summer 'ej heat wave 'oH 'e' vlghojmoH, jlghojmoH 'e' vlneH autumnDaq 'ej chocolate tempereH 'e' vlneH 'ach 'e' vlghojmoH.
3. vaj jlghojmoH barres Kinder maxi, jlghojmoH Jade Genin recipe 'ej coconut oil (deodorized, generally you can find it in stores or organic sections of supermarkets) 'ej vanilla.
4. Result, version less sweet 'ach 'e' vlghojmoH 'ej 'e' vlghojmoH 'ej 'e' vlghojmoH 'ej 'e' vlghojmoH
☐ Material:jlghojmoH Kenwood Cooking Chef chocolate tempereH: code FLAVIE = 3 accessories choosable offered for the purchase of a cooking chef / value up to 500€ gifts, payment in 4x without fees possible via Paypal / commercial collaboration.
5. jlghojmoH my molds (purchased very long ago) 'ach vaj equivalent.
6. Ingredients:jlghojmoH vanilla pods Norohy & chocolates Jivara 'ej Opalys Valrhona: code ILETAITUNGATEAU for 20% discount on the entire site (affiliate).
7. Shopping list: chocolate milk covering (minimum 40% cocoa) chocolate white covering (Opalys from Valrhona for me) coconut oil deodorized milk powder1 vanilla pod or a bit of quality vanilla extract Preparation time: 45 minutes + crystallization time For a dozen bars: Milk chocolate: chocolate milk covering (minimum 40% cocoa) jlghojmoH chocolate tempering function of my cooking chef (probably one of the programs I use 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 mix with an immersion blender before using the chocolate.
8. Another option, you can follow the chocolate tempering curve you use 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 like that, 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 ganache white chocolate & vanilla: chocolate white covering (Opalys from Valrhona for me) coconut oil deodorized milk powder 1 vanilla pod or a bit of quality vanilla extract Melt the white chocolate gently with the grains of the vanilla pod, then add the milk powder.
13. Mix so that 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, mix again to have a ganache well shiny.
15. Fill the molds with ganache using a piping bag.
16. Place them again in the refrigerator for the ganache to crystallize, then close them with the rest of the milk chocolate.
17. Place again in the refrigerator before unmolding and enjoying!

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