

# Mendiants Recipe

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Prep. time : 20 minutes

Cook time : 0 minutes

Ready in 30 minutes

Level : Advanced

## Ingredients:

- Chocolate 70% - 200g (7oz)
- Pistachios 50g (1.8oz)
- Dried apricots 50g (1.8oz)
- Candied orange peel 50g (1.8oz)
- Goji berries 50g (1.8oz)

## Directions

1. Prepare the dried fruits and nuts, and a piece of parchment paper.
2. Temper the chocolate. Melt dark chocolate until it reaches 50°C (122°F). Then, cool it to 26°C (79°F). Reheat the chocolate to 30°C (86°F).
3. Put tempered chocolate into a piping bag and cut off the tip of the bag. Pipe discs 5cm (2") in diameter on the parchment paper, no more than ten discs at a time.
4. As soon as you make ten discs, set the piping bag aside and top your mendiants with nuts and fruits before the chocolate sets.
5. Continue the process until you use all the chocolate.
6. Allow mendiants to set, take them off the parchment paper and store them in a box.