

Hidden Surprise White Chocolate Bark Recipe

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Prep. time : 15 minutes

Cook time : 5 minutes

Ready in 20 minutes plus tempering and cooling

Level : Advanced

Pâtes des Fruits:

- Raspberry puree 220g (7.7oz)
 - Sugar 270g (9.5oz)
 - Corn syrup 55g (2oz)
 - Yellow pectin 6g (1.5Tsp)
 - Citric acid 5g (1Tsp)
 - Water 5g (1Tsp)
 - Rose water to taste
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- Dark chocolate (60% cocoa) 70g (2.5oz)
 - White chocolate 150g (5.3oz)
 - Freeze dried raspberries, pistachios, chocolate pearls for decoration

Directions

1. Prepare 15cm x 15 cm (6" x 6") heart shaped pan, brush it with vegetable oil and line it with parchment paper.
2. Combine the pectin with 100g (3.5oz) of sugar and 100g (3.5oz) of raspberry puree.
3. Put the rest of the puree, the rest of the sugar and the pectin mixture into a saucepan and stir to combine.
4. Bring the mixture to a boil and add corn syrup.
5. Continue cooking until the mixture reaches 107°C (225°F) stirring occasionally. Remove the pan from heat, add the citric acid and a few drops of rose water.
6. Stir well, and pour the mixture into the prepared pan immediately. Leave it to set for a couple of hours at room temperature.
7. Temper the dark chocolate and pour it into the pan, onto the cooled *pâtes des fruits*. Shake the pan and tap it against the counter to distribute the chocolate evenly, and then put everything in the fridge for about 10 minutes until the chocolate sets.
8. Temper the white chocolate.
9. Take heart shaped *pâtes des fruits* out from the pan and turned it over, so *pâtes des fruits* layer is on the top.
10. Put everything onto a smaller mold and pour tempered white chocolate onto it. Tap the tray against the counter to get rid of the air bubbles and to distribute the chocolate evenly. Then remove the excess chocolate using a small spatula.
11. Before the chocolate sets sprinkle some freeze dried raspberries, raspberry powder, chopped pistachios and pink chocolate pearls onto the heart.
12. Put it in the fridge until the chocolate sets.
13. Happy Valentine's Day everybody!