

SAVOUR



# STRAWBERRY & CREAM BARS

Kirsten presents a strawberry and cream dream! A rose-patterned shell created with coloured cocoa butter, and moulded in smooth white chocolate, this bar is filled with strawberry confit and luscious white chocolate ganache.



RECIPE BY  
KIRSTEN TIBBALLS



INTERMEDIATE



300 MINS



MAKES 20

## MOULD PREPARATION

### INGREDIENTS

100g Callebaut Mycryo Cocoa Butter (A)  
6g white oil-soluble colour powder (titanium dioxide)  
100g Callebaut Mycryo Cocoa Butter (B)  
5g red oil-soluble colour powder

### EQUIPMENT

- cotton pad
- 2 x rounded bar moulds
- spatula
- sieve
- spray gun
- compressor
- large metal scraper

### NOTE

Only spray half of the mould cavities at a time with the red cocoa butter, otherwise the cocoa butter will set before you have time to create the rose pattern on the surface.

### METHOD

Use a cotton pad to polish the surface of the chocolate mould cavities.

Place cocoa butter (A) into a saucepan and heat until half melted. Remove from the heat and stir until completely melted. Sieve the white colour powder over the melted cocoa butter and mix to emulsify. Repeat this process with the cocoa butter (B) and red colour powder.

Bring the red coloured cocoa butter to 31°C, then pour it into the cup of a spray gun. Use a piece of cardboard to cover half of the cavities on the mould, then holding the gun approximately 300mm away, spray the exposed cavities with a thin, even layer of red colour. Hold the mould upside down and scrape the excess cocoa butter off. While the cocoa butter is still wet, use a small sponge to create a rose pattern. Cover the already sprayed cavities and repeat the process with the remaining cavities. Allow the red cocoa butter to set completely at room temperature.

Bring the white coloured cocoa butter to 31°C before pouring it into the clean cup of a spray gun. Hold the spray gun approximately 300mm away from the mould and spray a thin, even layer over the entire surface of the mould. Hold the mould upside down and scrape the excess cocoa butter off, then allow to set at room temperature.

# MOULDING

## INGREDIENTS

700g Callebaut W2 White Chocolate 28%

## EQUIPMENT

- Savour tempering bowl
- spatula
- disposable piping bag
- large metal scraper

## NOTE

Reserve the excess chocolate for sealing the bars.

## METHOD

Temper the chocolate by placing it into a microwave-safe plastic bowl, and heat in 30 second increments, stirring in between. Once you have 50% solids and 50% liquid, stir vigorously until the solids have completely melted. Transfer the tempered white chocolate into a piping bag and fill each cavity of the prepared chocolate moulds. Tap the mould on the surface of your workbench to dislodge any air bubbles. Turn the mould upside down over a sheet of baking paper and tap the side of the mould with the handle of a metal scraper to remove the excess chocolate. Scrape the surface clean while holding the mould upside down. Place the mould on its side and allow to set at room temperature.

# STRAWBERRY CONFIT

## INGREDIENTS

7g citrus pectin  
35g caster sugar  
70g fresh strawberries  
100g Ravifruit Strawberry Puree  
2g fresh mint leaves  
4g fresh lemon juice

## EQUIPMENT

- paring knife
- spatula
- sieve
- whisk
- thermometer
- disposable piping bag

## METHOD

Combine the pectin and sugar in a small bowl and set aside. Cut the fresh strawberries into cubes, approximately 5mm in size. Place the strawberry puree and mint leaves into a saucepan and bring to the boil. Strain the puree into a clean saucepan, removing the mint, and add the cubed fresh strawberries. Gradually add the combined pectin and sugar while whisking. Return to the heat and continuously whisk while boiling for 2 minutes. Remove from the heat, add the lemon juice and mix to combine. Allow to cool to 28°C before transferring into a piping bag and piping into the base of the prepared chocolate shells, leaving enough room for the white chocolate ganache and sealing.

# WHITE CHOCOLATE GANACHE

## INGREDIENTS

115g fresh cream 35% fat  
25g unsalted butter  
5g Heilala Vanilla Bean Paste  
25g liquid glucose, warmed  
1g Maldon Sea Salt  
165g Callebaut Velvet White Chocolate 32%

## EQUIPMENT

- spatula
- stick blender
- thermometer
- disposable piping bag

## METHOD

Place the cream, butter, vanilla, warm glucose and salt into a saucepan and bring to the boil. Remove from the heat and emulsify with a stick blender to ensure the salt has completely dissolved, then cool to 30°C. Meanwhile, melt the white chocolate and bring it to 40°C. Once the cream reaches temperature, pour it over the white chocolate and emulsify with a stick blender. Allow to cool to 28°C then transfer into a piping bag and pipe on top of the strawberry confit layer, leaving enough room for sealing. Allow to crystallise at room temperature overnight before sealing.

# SEALING

## INGREDIENTS

remaining Callebaut W2 White Chocolate 28%  
from moulding

## EQUIPMENT

- heat gun or hair dryer
- disposable piping bag
- large metal scraper

## METHOD

Temper the chocolate as per the instructions in the moulding step. Gently warm the surface of the mould with a heat gun. Transfer the tempered white chocolate into a piping bag and pipe on top of each filling. While holding off the workbench, tap the side of the mould with the handle of a metal scraper to spread the chocolate and dislodge any air bubbles. Scrape the surface of the mould to remove the excess chocolate. Place into the refrigerator for 8 minutes before allowing to come back to room temperature and unmoulding.



Store at a consistent temperature between 15-23°C in a container for up to 7 days.