

Milk Chocolate Peanut Butter Bar

Menu
 Description: **with honey roasted peanuts**
 Serving Size: **60**
 Categories: **Crown Grill**

Cost Per Serving	
\$	0.86



<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	6/25/2014	NL
Revised:	6/27/2014	EA
	9/9/2014	EA
	12/11/2014	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
Chocolate Peanut Financier (2 frames 40 x 60):				
0.323	kg	Almond flour		20-100000907
0.010	kg	Baking powder		20-100001016
0.109	kg	Cocoa mass 100%		20-100022964
0.067	kg	Cocoa powder		20-100001028
0.269	kg	All purpose flour		20-100000470
0.067	kg	Chocolate 49%		20-100022968
0.889	kg	Sugar, powdered		20-100001064
0.080	kg	Trimoline sugar		20-100022975
0.486	kg	Browned butter		20-100001600
0.902	kg	Egg whites		20-100000953
0.800	kg	Peanut butter		20-100001410
Peanut Butter Cream (2 frames 60 x 40)				
1.094	lt	Cream, heavy		20-100000582
0.538	lt	Milk		20-100000577
0.307	kg	Egg yolks		20-100000952
0.430	kg	Sugar, granulated		20-100001065
0.538	kg	Peanut butter		20-100001410
0.012	kg	Gelatin sheets		20-100001038
Peanut Butter Mousse: (2 frames 60 x 40)				
0.512	lt	Cream, heavy		20-100000582
0.412	kg	Milk		20-100000577
0.412	kg	Sugar, granulated		20-100001065
0.272	kg	Egg yolks		20-100000952
0.032	kg	Gelatin sheets		20-100001038
1.200	lt	Cream, heavy	whipped to soft peaks	20-100000582
0.600	kg	Peanut Butter		20-100001410
0.400	kg	Honey roasted peanuts		20-100001498

Milk Chocolate Mousse: (2 frames 60 x 40)

0.440	kg	Milk		20-100000577
0.440	lt	Cream, heavy		20-100000582
0.176	kg	Egg yolks		20-100000952
0.086	kg	Sugar, granulated		20-100001065
1.706	kg	Milk chocolate 38%		20-100022968
0.010	kg	Gelatin sheets		20-100001038
1.586	lt	Heavy cream	whipped to soft peaks	20-100000582

Method of Preparation:**Financier Cake:**

- Place all dry ingredients and invert sugar in a bowl.
- Melt chocolate, cocoa paste and peanut butter.
- Melt butter and cook until browned.
- Whisk egg whites into dry and add butter, temper. Add melted chocolates.
- Divide into two sheets (2 kg batter each pan) and bake at 160C for 12 min.

Peanut Butter Cream:

- Make an anglaise with the first four ingredients and cook until 84C.
- Strain over peanut butter and gelatin.
- Use burr mixer until creamy.

Peanut butter Mousse:

- Cook anglaise with cream, milk, sugar and yolks to 84C.
- Add gelatin and strain over peanut butter.
- Cool to 32C.
- Add whipped cream and fold.
- Scale 1700 per frame and add 200g per frame of honey roasted nuts.

Milk Chocolate Mousse:

- Make an anglaise with cream, milk, egg yolks and sugar.
- Cook until 84C.
- Add gelatin and strain liquid over chocolate.
- Emulsify and fold in whipped cream.

To Finish:

- Splatter ganache, peanut butter cream and caramel cream onto acetate.
- Freeze.
- Pour 1200 g peanut butter cream onto baked financier.
- Freeze.
- Pour 1100 g milk chocolate mousse onto frozen splatter, set.
- Pour 1700 g peanut butter mousse on top and sprinkle with honey roasted peanuts. Set.
- Place frozen financier and peanut butter cream on top of peanut butter mousse.
- Turn upside down.
- Glaze with clear gel glaze and cut.
- Decorate with chocolate, honey roasted peanuts, chocolate sauce and hazelnut whipped cream.