



LE BOURNE

4.1 Butter with Almond Crunch

<i>Ingredient</i>	<i>Gm</i>
Dairy Cream	220
Le Bourne Butter Scotch Chocolate	550
Trimoline	40
Butter (Room Temperature)	25

Method:

Mix the dairy cream and trimoline in a cooking pot, bring it to the boiling point. Pour the hot cream mixture over the Le Bourne Butter Scotch Chocolate. Let it sit for 60 second to allow the chocolate to melt. Gently stir the chocolate. Use hand blender to blend it until it emulsified.

Almond Crunch

<i>Ingredient</i>	<i>Gm</i>
1st Part	
Whole Almond	200
Sugar	40
Trehalose	100
Butter	25
Water	28

2nd part	
Chocolate	30
Hazelnut Paste	30
Caramelized almond	90
Salt	0.75

Method:

1st Part

Cook sugar, trehalose and water until it caramelized, add in the butter once caramelization happened. Mix the butter - caramel mixture well, and then add in the whole almond. Mix the almond mixture well and pour into tray.

2nd Part

Fine chop the 90gm of caramelize almond, mix well with chocolate and hazelnut paste following spread on tray.