



Tumaco Passion Bars

By: Frank Vollkommer

Ingredients

Banana-Passion Moelleux

187g	Passion Fruit Puree (LB 113210)
187g	Banana Fruit Puree (LB 110310)
125g	Condensed Milk
50g	Sugar
14g	Apple Pectin (DGF 8285)
450g	Sugar
100g	Glucose Syrup (DGF 8311)
24g	Cocoa Butter (96346)

Noche 40% Milk Chocolate Ganache

270g	Cream
75g	Glucose Syrup (DGF 8311)
855g	Luker Noche 40% (LUK M204)
27g	Cocoa Butter (96346)
140g	Butter, Soft
5g	Dreidoppel Rum Flavor (DRE 711041)

Tumaco 65% Dark Chocolate Ganache

330g	Cream
110g	Glucose Syrup (DGF 8311)
700g	Luker Tumaco 65% (LUK D102)
40g	Butter, Soft
14g	Pure Vanilla Paste - Madagascar (IFI 60020)
As Needed	Cocoa Beans - Tumaco Origin (LUK 1011)
As Needed	Red Quinoa, Toasted & Dried

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Tumaco Passion Bars

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Directions

Banana-Passion Moelleux

1. Bring the purées and condensed milk to a gentle boil.
2. Combine the first sugar with pectin and add to puree while stirring.
3. Add the second sugar in three stages, then the glucose while maintaining a boil.
4. Cook to 228°F. (108°C)
5. Pour onto a silpat or guitar plastic with a frame.

**Note: Constant stirring is necessary to prevent scorching.*

Noche 40% Milk Chocolate Ganache

1. Heat the cream and glucose to a boil.
2. Chop the Noche 40% and cocoa butter in a food processor until fine.
3. Add the hot cream and process until smooth.
4. Cool to 32°C/90°F before adding the butter and rum flavor.
5. Spread into the prepared frame.

Tumaco 65% Dark Chocolate Ganache

1. Heat the cream and glucose to a boil.
2. Chop the Tumaco 65% in a food processor until fine.
3. Add the hot cream and process until smooth.
4. Cool to 32°C/90°F before adding the butter and vanilla.
5. Fold in the toasted quinoa and ground Tumaco beans.
6. Spread into the prepared frame.

**Crack the Tumaco beans with a pin to remove the shell. Grind the beans to small granules using a processor.*