



RUBY CHOCOLATE DIPPED SZECHUAN PEPPERCORN PEANUT BRITTLE

SWE09925.007

Version: 1

Description: This riff on classic peanut brittle is an exciting sensorial experience using Bell's Szechuan Peppercorn Flavor and Numbing Sensate.

Formula	%
<i>SZECHUAN PEPPERCORN PEANUT BRITTLE, SWE09825.001</i>	94.000
CHOCOLATE, RUBY COUVERTURE, CHR-F18A324-10-A99, BARRY CALLEBAUT	5.000
COCOA NIBS, SWEET, NAVITAS ORGANICS	1.000
Total	100.000

Procedure

1. While brittle is still warm portion into squares.
2. Temper chocolate to manufacturer's specifications.
3. Dip half of the brittle into chocolate and sprinkle with cocoa nibs.
4. Let chocolate cool completely.

SZECHUAN PEPPERCORN PEANUT BRITTLE, SWE09825.001

Formula	%
PEANUTS, JUMBO RUNNER, BLANCHED, RAW	33.354
SUGAR	29.346
CORN SYRUP, LIQUID, 42DE	21.174
WATER	12.630
BUTTER, UNSALTED	2.229
SALT	0.446
BAKING SODA	0.371
PEPPER, SZECHUAN FLAVOR WONF OS, NATURAL, 112.44618	0.250
NUMBING TYPE FLAVOR SENSATE OS, NATURAL (MIX WELL), 141.59296	0.200
Total	100.000

Procedure

1. Combine water, sugar, and corn syrup in a saucepan.
2. Bring to a boil while stirring.
3. Once boiling stop stirring and continue to cook until 239* F.
4. Add peanuts and cook to 311* F, stirring constantly.
5. Let cool slightly and add butter, salt, baking soda, and flavors.
6. Pour on a lightly oiled silpat, spread to 1/4" thick, and let cool.