



## PASSION FRUIT

### Marzipan chocolate filled with exotic fruit jelly

Recipe-No. 01-12



#### Recipe (1 frame 27 x 36 cm)

##### Fruit jelly

400 g passion fruit pulp/puree  
400 g sugar  
10 g apple pectin

**1500 g Marzipan almond paste M0 MM A item 014**

##### for enrobing:

**Dark chocolate couverture Arriba 63% item 753**

#### Method

Roll out the marzipan to 0.5 cm thick and lay half of it in a frame with baking paper.

Mix pectin and sugar when dry and cook with the fruit pulp until gelling while constantly stirring.

Pour the hot fruit jelly into the frame, let cool down and cover with the second marzipan layer.

Cut the chocolates at own discretion, e. g. 2 x 2 cm, enrobe with dark chocolate couverture and decorate as desired.

Tip: suitable variants of fruit jelly: „Green apple" or „Blackcurrant".