

BRITAIN LOVES BAKING

COCOA

• A SWEET EATS MAGAZINE •

***CHOCOLATE BAR
INSPIRATION EDITION***



Editor's Notes

Homemade chocolate bars make the best edible gifts! Here are instructions how to make homemade chocolate bars. We'll not really instructions. You just have to melt the chocolate. Our founder gives us his favourite toppings and flavourings, but you can add whatever you like to your chocolate bars.



PASTRY CHEF TONY SAYS

These inclusions became popular for one main reason: they were already trendy in other industries, so the craft chocolate market just followed along (except for some bean-to-bar makers that were part of the trend-setting group). Oat milk and matcha are currently the popular kids in the drink sector, while turmeric is maintaining a prominent position in the super-foods category. Another factor that is contributing to the popularity of these inclusions, especially matcha and turmeric, is their mesmerizing color that catches a lot of attention online. Chocolate is already a main protagonist on Instagram, but bright yellow and intense green chocolate? Totally Irresistible!



- Cardamom has been replaced by more complex and flavorful Chai bars.
- Orange is leaving the seat to more intriguing citrus like Yuzu.
- Rose, lavender and other flowers are being confined to purely decorative purposes.
- Wine has long lost its reputation as the perfect fancy drink to pair with chocolate, in favor of more mellow drinks like whisky, rum, beer and cognac.
- Seeds like flax, chia and pumpkin, once flagships of "healthy chocolate", are fading away together with raw, keto and protein chocolate.
- Pepper
- Whiskey



Chocolate Trends & Habits

Since COVID-19, comfort food has become more important to consumers. Confectionery can support emotional well-being now, and in the "next normal." Whether consumers are seeking comfort, finding moments to celebrate, or looking for ways to escape the ordinary, chocolate has a role to play in those occasions.

We still want our chocolate confections & snacks to be treats, but consumers also want healthier options to bring into their repertoire. An increasing number of consumers are following eating lifestyles that have specialized needs, or seek extra goodness infused in their chocolate. We expect this need for "better-for-me" alternatives to accelerate, as health & wellbeing has become a top priority.

The shift to at home occasions is reshaping and accelerating change in consumer behaviour. Chocolate remains a top flavor in treating, so manufacturers and brands are taking cocoa into new formats and categories to meet this new demand. As a result, chocolate categories continue to mutate and borders blur, while snacking and gifting are going through a little revolution.

By Greg Wixted

Photo by Steve Greene









CHARLES M. SCHULZ

TRENDING





TRENDING

Making A Mess

SUGGESTED TOPPINGS AND
FLAVOURINGS FOR HOMEMADE
CHOCOLATE BARS

Wonder berry bar

Goji berries, white mulberries, Incan berries, buckwheat groats, hulled hemp seeds and pumpkin seeds.

Exotic bar

Dried mango, dried pineapple, toasted coconut flakes and cacao nibs.

Fruit 'n' nut 1

Chopped dried unsulphured apricots and figs, raisins, Brazil nuts and almonds.

Fruit 'n' nut 2

Pistachio, hazelnut, dried cranberry and dried blueberry.

Peppermint

Add 1 tsp pure unsweetened peppermint extract to 90 g (3 oz) chocolate, then fill the mould.

Bitter orange

Add 1 tsp pure unsweetened orange extract to 90 g (3 oz) chocolate, fill the mould, then decorate with cacao nibs
Rose, orange blossom, raspberry, macadamia and sesame. Add a generous 1/2 tsp rosewater and 1/2 tsp orange blossom water to 90 g (3 oz) chocolate, pour into the mould and then decorate with freeze dried raspberries, macadamia nuts and white sesame seeds



TRENDING

2021 flavours

1. Choco essentials range, from the most intense and dark choco flavor to the most delicate, sweet milky white.
2. Mediterranean Nut Crafted recipes, with freshly roasted hazelnuts, almond, pistachio, macadamia, pecan and more to make your consumers truly go nuts!
3. Our fruity range, including from the most classic flavors such as berries to the most exotic ones.
4. Infinite shades of caramel, from the darkest, intense brownie flavored to the lightest, sweet ones, with possibilities ranging from short to long tailing you can choose from.
5. Other trendy flavors, from peppermint to licorice to brandy, anything is possible at ASM!
6. Colorful coatings with rich, intense colors to make your creation instagrammable!

MAKING A MESS

MELT WITH CARE

1. Break chocolate and place into a heatproof bowl.
2. Sit over a pan of barely simmering water (a bain marie) and allow the chocolate to melt, stirring occasionally.
3. Pro tip: After removing your bowl from the double boiler, take a towel and wipe the bottom dry. You don't want to risk any water finding its way into your bowl. Water is chocolate's worst enemy and will cause it to seize so you want to avoid water touching it all costs.
4. Once melted, pipe it into your moulds. if you want have bits on both sides of your bar put the small inclusions like crystals, tooffee 00 and 1000s as they wont melt but are small and wont destable the bar by creating air pockets, no more than 50g of topping on a bar unless to keep doubling the thickness...it wont support the weight
5. Use a scraper to take off any excess, do this in one movement across the top of the mould with something to catch your excess chocolate - waste not want not ! .
6. Leave to set for 5 to 10 mins and then sprinkle on your topping that way they won't sink in or melt. Don't be tempted to put it in the fridge. Leave it set naturally and then 5 mins the freezer no more
7. To remove it, gently rub the base of the mould in your hand, then turn it up side down on a board and let gravity do the rest, then add any final bit that can can stick on with chocolate or finishing sprays or powders

IN THE MICROWAVE

1. Take equal-size pieces and place them in a clear glass bowl so you can see the melting in action. Then, microwave one minute on high.
2. The chocolate will look shiny; stir it. Microwave in 20-second intervals, stirring after each, until totally smooth.
3. Chocolate continues to melt once you take it out of the microwave. If you microwave the chocolate until it looks completely melted, you risk burning the chocolate.

