

# Coated Pecans

## Ingredients

73%	730 g	pecans
22%	220 g	chocolate liquor
5%	50 g	unsweetened coconut flakes
	sprinkle to taste	spice (Moroccan spice blend)

## Directions

1. Toast pecans and cool.
2. Melt chocolate liquor to approximately 85°F.
3. Drizzle 2/3 of liquor over the pecans and stir until chocolate is set.
4. Drizzle over remaining liquor, stir briefly, and then toss in coconut & spice, stir to coat.
5. Spread out to fully set.



*Blommer*  
— CHOCOLATE COMPANY —