

Chocolate Spreads Versatile Complements for Your Baked Goods

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Bakeries fulfill a variety of needs. They deliver sweet nostalgia, traditional flavors and unique ingredients, seasonal fare and the expected, all at the same time. They provide daily provisions just as much as they fulfill a sweet treat moment. From special occasions to nutritious ways to start the day, bakeries do it all. In a complex world of dough and batters, however, it's easy for chocolate to get a bit lost. Chocolate is sometimes an afterthought as an ingredient instead of something that can take a recipe to a whole new level – either reinventing a classic or celebrating the traditional. Spreads – chocolate spreads, to be exact – have the potential to do exactly that in a variety of applications.

Easy to make and versatile enough to transition from breakfast to snack and lunch – each of these three chocolate spread recipes serve as a malleable add-on to many bakery offerings. Dark, milk and white chocolate recipes paired with different nuts give each of these spreads a hearty, flavor-forward and nutritious spin. Whip them up and sell as jarred, refrigerated takeaway items, or include them on your menu alongside toasted breads as an addition to a whole grain toast, hearty rustic sourdough, or even toasted brioche. For a less traditional approach, these spreads could be used as a chocolate tea service condiment – spreads for scones or butter cookies, similarly to how Devonshire cream is used. They also serve as an excellent base should you want to add spices or flavors to complement your baked goods.

Whether you're looking to reimagine the traditional, provide your customers with a thoughtful addition to your menu or increase your offerings with minimal effort, these three classically innovative spreads can be the answer to an array of menu needs.





Chocolate Caramelized Pecan Spread

In this recipe, the caramel-forward pecan praline pairs well with the light spice and complex raisin notes of our Lever du Soleil 61% Dark Chocolate. This spread would pair well with a hearty whole-grain toasted bread as a breakfast treat or can be partially melted and used as a topping on a multi-layered verrine, or even added as a final touch on a chocolate cream pie.

Yield: four 4-oz jars

- 300 g pecan praline 60%
- 75 g unsalted butter 82%, at room temperature
- 0.5 g coarse salt
- 90 g Guittard Lever du Soleil 61% semisweet chocolate

1. Combine pecan praline, butter, and salt in a food processor. Blend until smooth. Ensure pecan mixture is at a temperature of 86°F (30°C) or cooler. Add pre-crystallized Lever du Soleil 61%, and blend until just combined. Do not exceed 87°F (31°C). Finish blending by hand, then deposit into four 4-oz glass jars and store in the cooler.
2. Allow the spread to sit at room temperature for 25-30 minutes before using, for ease of spreading.

Note: For best results with homemade praline, use a tabletop refiner, if available, for the smoothest texture. If pre-crystallized chocolate isn't practical, the entire mass can be tabled a minimum of 71-75°F (22-24°C) to ensure crystallization.

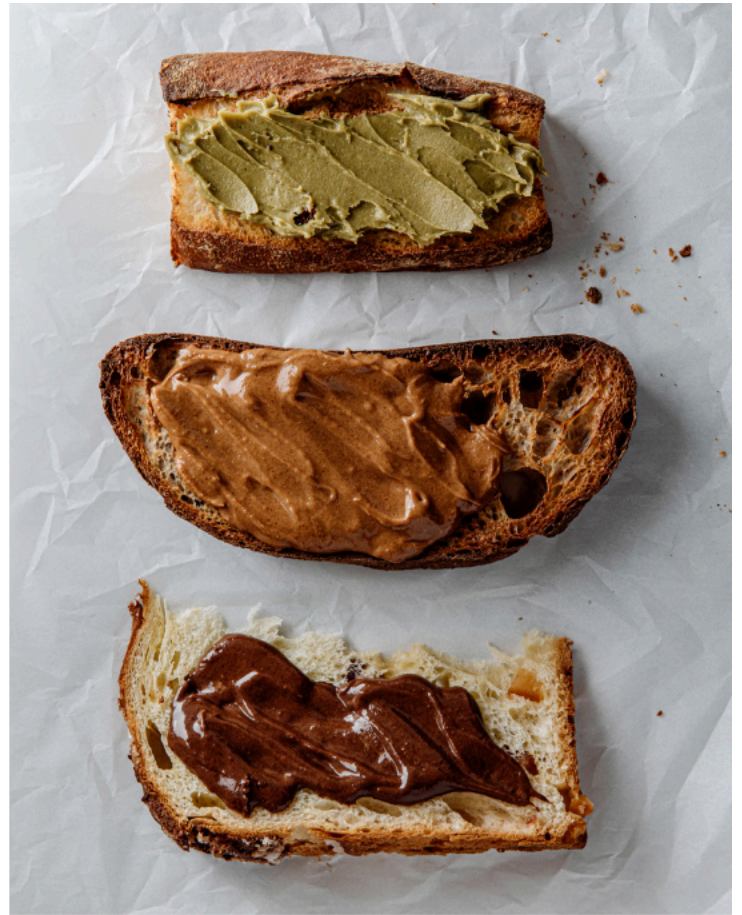
Caramelized Almond & Sesame Milk Chocolate Spread



Toasted sesame seeds boost the nutty flavor in this praline spread. When paired with our Soleil d'Or 38% milk chocolate, the flavor expands exponentially, inviting notes of toasted almonds and delicate nods of malt, caramel and sesame. Best used at room temperature as a spread on a rustic sourdough bread, or possibly paired with a stone fruit compote.

Yield: four 4-oz jars

- 300 g almond-sesame praline 60% (50/50 almond sesame)
 - 90 g unsalted butter 82%, room temperature
 - 0.5 g coarse salt
 - 90 g Guittard Soleil d'Or 38% milk chocolate
1. Combine the almond-sesame praline, butter and salt in a food processor. Blend until smooth. Ensure praline mixture is at a temperature of 86°F (30°C) or cooler. Add pre-crystallized Soleil d'Or 38%, blend until just combined. Do not exceed 87°F (31°C). Finish blending by hand, then deposit into four 4-oz glass jars and store in the cooler.
 2. Allow the spread to sit 25-30 minutes at room temperature before using, for ease of spreading.





Photos by Audrey Ma

White Chocolate Pistachio Spread

The pistachio flavor truly stands out in this spread, which is paired with just enough of our Soie Blanche 35% white chocolate to offer a nice dairy note that delivers well-rounded and balanced flavor. This spread would be perfect on toasted brioche dunked into hot chocolate or as a dip for a pistachio cherry biscotti.

Yield: four 4-oz jars

- 190 g pistachio paste 100%
 - 100 g unsalted butter 82%, at room temperature
 - 0.6 g coarse salt
 - 15 g roasted pistachio oil
 - 152 g Guittard Soie Blanche 35% white chocolate
1. Combine pistachio paste, butter, salt, and oil in a food processor. Blend until smooth. Ensure the pistachio mixture is at a temperature of 86°F (30°C) or cooler. Add the pre-crystallized 35% Soie Blanche and blend until just combined. Do not exceed 87°F (31°C). Finish blending by hand and deposit into four 4-oz glass jars and store in the cooler.
 2. Allow the spread to sit 25-30 minutes at room temperature before using, for ease of spreading.