



Turtle Spiders with Coffee and Pistachio Chocolate Spider Eggs

 Gluten Free

READY IN



75 min.

SERVINGS



24

CALORIES



929 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 4 ounces brown sugar sifted
- ☐ 2 pounds coating chocolate dark
- ☐ 4.5 tablespoons rum / brandy / coffee liqueur (recommended: Kahlua)
- ☐ 1 cup plus light
- ☐ 1 tablespoon plus light
- ☐ 0.3 cup cup heavy whipping cream

- ☐ 1.8 cups cup heavy whipping cream
- ☐ 2 cups cup heavy whipping cream
- ☐ 1 teaspoon rum dark (recommended: Meyer's)
- ☐ 0.1 teaspoon fleur del sel
- ☐ 0.8 ounce honey
- ☐ 1 pound chocolate roughly chopped
- ☐ 2 pounds pecans chopped
- ☐ 1.5 tablespoons pistachio compound
- ☐ 1 ounce pistachios roughly chopped
- ☐ 0.1 teaspoon salt
- ☐ 6.3 ounces sugar
- ☐ 8 ounces sugar
- ☐ 1.5 ounces butter unsalted room temperature
- ☐ 1.8 ounces butter unsalted
- ☐ 4 tablespoons butter unsalted ()
- ☐ 2 teaspoons vanilla extract
- ☐ 4.5 ounces chocolate white roughly chopped
- ☐ 1 tablespoon ground espresso

Equipment

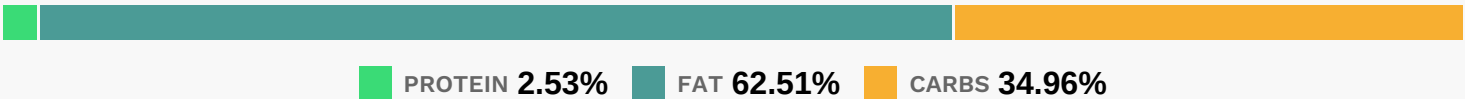
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ microwave

Directions

- ☐ Special equipment: 24 small chocolate dome molds
- ☐ For the turtle spiders: Preheat the oven to 325 degrees F.
- ☐ Spread the pecans evenly on a silicone mat on a baking sheet.
- ☐ Place in the oven and bake until toasted, 7 to 10 minutes.
- ☐ Combine the sugar, brown sugar, salt, cream, light corn syrup and butter in a small saucepan and stir constantly over low heat until the sugars dissolve.
- ☐ Add the baking soda, and increase the heat to medium-high, stirring constantly. Cook the caramel to 244 degrees F. Immediately dip the bottom of the hot pan in an ice bath to stop the cooking of the caramel.
- ☐ Add the vanilla and rum. Scoop the caramel over the toasted pecans so that the caramel is splotchy all over the nuts.
- ☐ Let cool to room temperature. For the coffee ganache: In a small saucepan over medium heat, caramelize the sugar to a dark amber.
- ☐ Heat the cream, fleur de sel, and ground espresso in the microwave until it's hot to the touch, 1 to 2 minutes. Carefully add the espresso cream to the cooked sugar and bring it back to a boil. Be very careful this point because the sugar will bubble up as soon as the cream comes in contact with the sugar. Just keep pouring the cream in slowly and stirring the entire time.
- ☐ Place the chocolate, honey, butter, and coffee liqueur in a large bowl. Strain the caramel over the chocolate.
- ☐ Let sit for 30 seconds, and then whisk to combine.
- ☐ Let stand at room temperature until the edges start to crystallize. For the pistachio ganache: In a small saucepan, bring the cream and light corn syrup to a boil.
- ☐ Place the butter, white chocolate, and pistachio compound in a small bowl.
- ☐ Pour the hot cream over the chocolate.
- ☐ Let stand for 10 seconds, and then whisk to combine. Fold in the chopped pistachios.
- ☐ Let stand at room temperature until the edges start to crystallize. Pipe into the other half of the chocolate shell dome. For the chocolate domes: Melt the coating chocolate and pour into the mold, let it sit for 30 seconds, and pour back out.
- ☐ Let it completely crystallize. Repeat with all the molds. Pipe the coffee ganache into the chocolate molds. Glue the 2 halves together with melted coating chocolate.
- ☐ This recipe was provided by professional chefs and has been scaled down from a bulk recipe provided by a restaurant. The Food Network Kitchens chefs have not tested this recipe, in the

proportions indicated, and therefore, we cannot make any representation as to the results.

Nutrition Facts



Properties

Glycemic Index:16.84, Glycemic Load:21.17, Inflammation Score:-6, Nutrition Score:13.272608401983%

Flavonoids

Cyanidin: 4.18mg, Cyanidin: 4.18mg, Cyanidin: 4.18mg, Cyanidin: 4.18mg Delphinidin: 2.75mg, Delphinidin: 2.75mg, Delphinidin: 2.75mg, Delphinidin: 2.75mg Catechin: 2.8mg, Catechin: 2.8mg, Catechin: 2.8mg, Catechin: 2.8mg Epigallocatechin: 2.16mg, Epigallocatechin: 2.16mg, Epigallocatechin: 2.16mg, Epigallocatechin: 2.16mg Epicatechin: 0.32mg, Epicatechin: 0.32mg, Epicatechin: 0.32mg, Epicatechin: 0.32mg Epigallocatechin 3-gallate: 0.88mg, Epigallocatechin 3-gallate: 0.88mg, Epigallocatechin 3-gallate: 0.88mg, Epigallocatechin 3-gallate: 0.88mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 929.24kcal (46.46%), Fat: 66.35g (102.08%), Saturated Fat: 30.35g (189.69%), Carbohydrates: 83.51g (27.84%), Net Carbohydrates: 78.65g (28.6%), Sugar: 77.74g (86.38%), Cholesterol: 59.21mg (19.74%), Sodium: 76.96mg (3.35%), Alcohol: 0.79g (100%), Alcohol %: 0.53% (100%), Caffeine: 12.89mg (4.3%), Protein: 6.04g (12.08%), Manganese: 1.82mg (91.02%), Copper: 0.6mg (29.8%), Fiber: 4.85g (19.4%), Vitamin B1: 0.29mg (19.21%), Magnesium: 73.26mg (18.32%), Phosphorus: 174.67mg (17.47%), Vitamin A: 766.96IU (15.34%), Zinc: 2.24mg (14.96%), Vitamin B2: 0.19mg (11.33%), Iron: 1.64mg (9.13%), Potassium: 288.8mg (8.25%), Vitamin E: 1.18mg (7.84%), Calcium: 77.13mg (7.71%), Vitamin B6: 0.13mg (6.74%), Selenium: 3.84µg (5.49%), Vitamin B5: 0.5mg (4.95%), Vitamin D: 0.73µg (4.85%), Vitamin K: 4.7µg (4.48%), Vitamin B3: 0.67mg (3.33%), Folate: 11.93µg (2.98%), Vitamin B12: 0.1µg (1.73%)