

**Name:** Timothy Nathan Tejuco

**Why they love Chocolate:** “Basically what I love about chocolate is that it brings people together and is an immediate morale booster, whether it is a cup of hot chocolate on a cold night, or a pack of Lindt shared amongst friends. I love cooking with chocolate and I believe it is a versatile product whether in desserts or even in savory dishes.”

**Recipe: “Crispy Pecan Chocolate Bars”**

Base:

850g Pureed Toasted Pecans  
260g Lindt Excellence Extra Creamy Milk Chocolate  
260g Lindt White Chocolate  
630g Crushed Rice Crispies

Melt the chocolate, stir in the pecans and the rice crispies. Place this on the base of a non-stick sheet pan. Chill in fridge for 1 hour.

Top:

400g Cream  
1050g Lindt Excellence 70% Cacao Dark Chocolate  
400g Egg Yolks  
300g Icing Sugar  
250g Soft Butter  
50g Water

Whisk the egg yolk and sugar to create a sabayon. Melt the chocolate and combine with cream to form a ganache. Slowly add butter and water to the mixture until fully incorporated.

Place the mixture on top of the base and spread evenly. Chill in fridge for about 4 hours.

Slice into 1 inch, by 2 cm bars and serve just under room temperature! Enjoy!