Chocolate-Covered Nuts (Goobers)

Make-ahead · Serves a crowd · Makes About 2 lb

Ken's note: TBD

Chocolate-coated peanuts, built up in thin coats by tumbling the nuts in a big bowl. Works for almost any nut or firm center.

About 2 lb · Hand-panned in a bowl · original chocolate: Milk · About 1 1/2 hours.

Ingredients

Centers

- 1 lb (about 3 cups) roasted peanuts, unsalted or lightly salted, cooled and dry

Optional Seal

- 1/4 cup (50 g) sugar and 1/2 cup (120 ml) water, cooked to 255°F

Coating

- 1.5 lb chocolate, tempered
- 2 Tbsp cocoa powder (optional matte finish)

Equipment

- Your largest mixing bowl, or a light round cake pan
- Disposable gloves
- A fan, and a cool room (60–68°F)

Method

1. Optional seal: cook the sugar and water to 255°F, toss the nuts in it until coated, and spread them apart on parchment to cool and dry.
2. Put the nuts in the big bowl. Drizzle about 2 Tbsp tempered chocolate over them.
3. With a gloved hand, toss and roll the nuts so every one picks up chocolate. Keep them moving as it sets, breaking up clusters, until they roll freely and look dry. A fan pointed at the bowl helps.
4. Add another 2 Tbsp chocolate and repeat. Let each coat set before adding the next.
5. Continue for 12–20 coats, until the coating is as thick as you like. For Goobers, aim for roughly as much chocolate by weight as nut.
6. For a soft shine, keep tumbling dry for 5 minutes. For a matte finish, toss with the cocoa powder.
7. Spread on parchment to firm up 1 hour. Store airtight in a cool, dry place.
8. Variations
9. • Raisinets: raisins, patted very dry; skip the seal.
10. • Almonds: toasted, cooled; dark chocolate is ideal. Finish with cocoa powder for the classic look.
11. • Hazelnuts: toasted and skinned; milk chocolate, then cocoa dust.
12. • Espresso beans: dark chocolate, thin coat.