



## CHOCOLATE INGOT WITH WHITE CHOCOLATE AND TOFFEE HAZELNUT DOUBLE FILLING

MAKES 4 INGOTS WITH MARTELLATO'S POLYCARBONATE MOULD " CHOCO LOG CURVY MA6102"

DIFFICULTY LEVEL



### DARK CHOCOLATE OUTER SHELL

#### INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%

#### PREPARATION

To Taste

Spray the polycarbonate mould with edible gold dust and let it dry.

Use tempered SINFONIA CIOCCOLATO FONDENTE 68% to create a chocolate outer shell and let crystallize completely.

### HAZELNUT TOFFEE SOFT GANACHE

#### INGREDIENTS

TOFFEE D'OR CARAMEL

g 100

JOYCREAM BESAMEMUCHO

g 200

WATER

g 25

#### PREPARATION

Bring the water to a boil.

Add TOFFEE D'OR and mix.

Add JOYCREAM and mix again.

### WHITE CHOCOLATE FILLING

#### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO

To Taste

#### PREPARATION

Melt CHOCOSMART at 28-30°C

#### FINAL COMPOSITION

Fill every ingot with a layer (60 gr) of toffee and hazelnut soft ganache.

Fill another time with a second layer of CHOCOSMART CIOCCOLATO BIANCO (50 gr) previously melted at 28-30°C. Don't fill completely, leave a thin layer to close the chocolate ingot.

Let it cool at 15-16°C for 15 minutes.

Close the ingot with tempered SINFONIA FONDENTE 68%, let it crystallize before unmoulding.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER