



REAL HAZELNUT CHOCOLATE BAR

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO

NOCCIOLE INTERE TOSTATE

PREPARATION

g 1000

Temper SINFONIA NOCCIOLATO BIANCO, cast in a proper polycarbonate mould and shake gently

g 15

for a few seconds in order to remove any bubble.

Spread the NOCCIOLE INTERE TOSTATE (roasted whole hazelnuts) and make them stick.

Let crystallize at 15°C until the chocolate bar is fully detached, then remove it from the mould.



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

PASTRY CHEF, CHOCOLATIER AND BAKER