

# **CRUNCHY RED FRUIT DARK CHOCOLATE BAR**

## SANTO DOMINGO SINGLE-ORIGIN 75% DARK CHOCOLATE BAR WITH RED FRUIT CRUNCHY FILLING - RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

#### **CHOCOLATE SHELL**

INGREDIENTS		PREPARATION
MINUETTO FONDENTE SANTO DOMINGO 75%	g 600	Line polycarbonate chocolate moulds with the tempered single-origin chocolate to create a sort of
		thin "shell".
		Let crystallize at 15°C for a few minutes.

### **CRUNCHY FILLING**

INGREDIENTS		PREPARATION
PRALIN DELICRISP FRUITS ROUGES	g 250	Melt all ingredients together at 30°C.
CHOCOSMART CIOCCOLATO	g 200	

#### **FINAL COMPOSITION**

Pipe the filling inside the chocolate shell, while shaking the chocolate bar gently and continuously. Let crystallize at 15°C for a few minutes, then close with the tempered chocolate. 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

## AMBASSADOR'S TIPS

As an alternative, the outer shell of the chocolate bar can be made with any other kind of dark chocolate from SINFONIA or MINUETTO range of products.

