



CRUNCHY LICORICE DARK CHOCOLATE BAR

MADAGASCAR SINGLE-ORIGIN 72% DARK CHOCOLATE BAR WITH LICORICE CRUNCHY FILLING - RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

CHOCOLATE SHELL

INGREDIENTS

MINUETTO FONDENTE MADAGASCAR 72%

g 600

PREPARATION

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

PRALIN DELICRISP NOIR

g 250

CHOCOSMART CIOCCOLATO

g 200

POWDERED LICORICE

g 15

PREPARATION

Melt all ingredients together at 30°C.

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.