



## CRUNCHY COFFEE & MILK CHOCOLATE BAR

### 38% MILK CHOCOLATE BAR WITH COFFEE CRUNCHY FILLING - RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

#### CHOCOLATE SHELL

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##### INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38%

g 600

##### PREPARATION

Line polycarbonate chocolate moulds with the tempered chocolate to create a sort of thin "shell".

Let crystallize at 15°C for a few minutes.

#### CRUNCHY FILLING

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##### INGREDIENTS

PRALIN DELICRISP BLANC

g 250

CHOCOSMART CIOCCOLATO LATTE

g 200

##### 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 SINFONIA CIOCCOLATO AL LATTE 38%.