

# CRUNCHY HAZELNUT WHITE CHOCOLATE BAR

## HAZELNUT WHITE CHOCOLATE BAR WITH CRUNCHY FILLING - RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

#### **CHOCOLATE SHELL**

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO	g 600	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**

INGREDIENTS		PREPARATION	
PRALIN DELICRISP CLASSIC	g 250	Melt all ingredients together at 30°C.	
CHOCOSMART CIOCCOLATO LATTE	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

You can choose to add 1g of salt to the crunchy filling to enhance the flavour of hazelnuts.

