



SNACK BAR: BITTER DELIGHT

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP NOIR

g 1200

CHOCOSMART CIOCCOLATO

g 800

PREPARATION

Melt CHOCOSMART DARK at 35 degrees and then add PRALIN DELICRISP NOIR

The ratio between chocosmart and pralin delicrisp must always be 40% / 60% of the total product.

Place a sheet of acetate on a rigid plate, and a Frame with a size of 36cm x 36cm and a height of 0.5cm into which 2kg of mixture will be poured.

Place in a crystallizer at about 15 degrees until completely cooled

.Place a light layer of chocolate on the bottom, once solidified, before cutting it with the guitar.

FILLING

INGREDIENTS

PASTA BITTER

g 500

SINFONIA CIOCCOLATO FONDENTE 68%

g 250

PREPARATION

Melt the chocolate at 45/50 degrees and add PASTA BITTER.

The relationship with PASTA BITTER must always be double that of chocolate.

With the help of a guitar cut rectangles of 2.5cm x 8cm

With a pastry bag and a smooth round nozzle n ° 8, dress a cylinder of ganache in the center of each bar.

DECORATION BEFORE COVERING

INGREDIENTS

ALMONDS

To Taste

PREPARATION

Place a few almonds on each bar, making sure it adheres well to the ganache.

FINAL COMPOSITION

With the help of an enrobing trolley, cover each bar with SINFONIA CIOCCOLATO AL LATTE 38% and before the complete crystallization of the chocolate, while the bars cross the trolley, make strips of SINFONIA DARK CHOCOLATE 68% with the help of a sac a poche.

Decorate with BRONZE CRUMBLE 7764 and CIGARILLO ASSORTMENT 71518



RECIPE CREATED FOR YOU BY LARS VIERHOUT

CREATIVE PASTRY CHEF AND MIXOLOGIST