



CARAMEL AND APRICOT BAR

CHOCOLATE OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38% - TEMPERED

SINFONIA CIOCCOLATO BIANCO - TEMPERED

PREPARATION

To Taste

Decorate a bar stamp as you desire with tempered SINFONIA BIANCO and wait for the crystallization.

To Taste

Create a thin outer shell with tempered SINFONIA LATTE 38%.

FILLING

INGREDIENTS

DRIED APRICOTS - CUBES

CHOCOSMART CARAMEL CRUMBLE

PREPARATION

To Taste

Place inside the chocolate bar small dried apricot cubes.

To Taste

Melt CHOCOSMART CARAMEL CRUMBLE at 29-30°C and fill almost completely the outer shell.

Place in the fridge for another 15 minutes

FINAL COMPOSITION

Close the outer shell with tempered SINFONIA CIOCCOLATO LATTE 38%.

Place it again in the fridge to let it crystallize.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER