



## MILK CHOCOLATE BAR WITH CARAMEL AND JAVA PEPPER

### JAVA PEPPER SYRUP

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#### INGREDIENTS

GLUCOSIO	g 150
INVERT SUGAR	g 50
JAVA PEPPER	g 8

#### PREPARATION

Mix all the ingredients (no heating).

### CARAMEL FILLING

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#### INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE	To Taste
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#### PREPARATION

Melt CHOCOSMART CARAMEL CRUMBLE at 29-30°C

### OUTER SHELL

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#### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38% - TEMPERED
BURRO DI CACAO - COLORED

#### PREPARATION

Decorate a chocolate bar mould with tempered and colored cocoa butter and wait until it is crystalized.

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

## FINAL COMPOSITION

Fill a third with poppy syrup and place in the fridge for 15 minutes.

Fill almost to the top of the shell with caramel filling and place in the fridge for another 15 minutes.

Close with tempered SINFONIA LATTE 38%.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER