



## CHOCO LOLLIPOP

### CHOCOLATE LOLLIPOP

#### DIFFICULTY LEVEL



#### FILLING

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##### INGREDIENTS

NOCCIOLATA BIANCA To Taste

#### CRUNCHY COATING

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##### INGREDIENTS

PRALIN DELICRISP CLASSIC - HEATED TO 40°C g 500

CHOCOSMART CIOCCOLATO LATTE g 100

##### PREPARATION

Combine the two products and use the coating at 32°C.

#### OUTER COATING AND DECORATION

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##### INGREDIENTS

MINUETTO FONDENTE ECUADOR 70% - TEMPERED To Taste

CODETTE CIOCCOLATO PURO LATTE To Taste

## FINAL COMPOSITION

Fill some chocolate shells with NOCCIOLATA BIANCA, then insert the lollipop sticks and freeze.

Dip the lollipops into the crunchy coating and let crystallize in the fridge until hardened.

When frozen, dip them in the tempered chocolate and top off with CODETTE.