



MILK CHOCOLATE BAR WITH APRICOT & PECAN WALNUTS

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

DRIED APRICOTS

PECAN WALNUTS

PREPARATION

- g 1000 Temper SINFONIA LATTE 38%, cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove any bubble.
- g 15 Spread dried apricots and Pecan walnuts, then make them stick.
- g 15 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