



SNACK BAR: SPECULATA

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP CAMEL FLEUR DE SEL

g 1200

CHOCOSMART CAMEL CRUMBLE

g 800

PREPARATION

Melt CHOCOSMART CAMEL CRUMBLE at 35 degrees and then add PRALIN DELICRISP CAMEL FLEUR DE SEL

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

JOYCREAM SPECULOOS

g 500

SINFONIA CIOCCOLATO LATTE 38%

g 250

PREPARATION

Melt the chocolate at 45/50 degrees and add JOY CREAM SPECULOOS.

The relationship with JOY CREAM SPECULOOS must always be double the amount 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 / side of each barrett

DECORATION BEFORE COVERING

INGREDIENTS

CHOPPED BISCUITS

To Taste

PREPARATION

Before covering, it is possible to place some crumbled Speculoos biscuits on top of the bar

FINAL COMPOSITION

With the help of an enrobing trolley, cover each bar with SINFONIA CIOCCOLATO AL LATTE 38%

Decorate with Dobra Cinnamon 77309 and Star Anise 77308



RECIPE CREATED FOR YOU BY LARS VIERHOUT

CREATIVE PASTRY CHEF AND MIXOLOGIST