



CARAMEL AND APRICOT BAR

CHOCOLATE OUTER SHELL

INGREDIENTS

- SINFONIA CIOCCOLATO AL LATTE 38% - TEMPERED
- SINFONIA CIOCCOLATO BIANCO 33% - TEMPERED

- To Taste
- To Taste

PREPARATION

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

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

FILLING

INGREDIENTS

- DRIED APRICOTS - CUBES
- CHOCOSMART CARAMEL CRUMBLE

- To Taste
- To Taste

PREPARATION

Place inside the chocolate bar small dried apricot cubes.

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