



# CARAMEL CHOCOLATE AND ZAFRON CHCOLATE BARS

## CHOCOLATE SHELL

### INGREDIENTS

- BURRO DI CACAO - COLORED BLACK, TEMPERED AT 28°C
- BURRO DI CACAO - COLORED ORANGE, TEMPERED AT 28°C
- BURRO DI CACAO - COLORED YELLOW, TEMPERED AT 28°C
- SINFONIA CIOCCOLATO CARAMEL ORO

### PREPARATION

- To Taste In a polycarbonate mold refrigerated at 18°C, make dots of black cocoa butter using a
- To Taste toothbrush, clean the excess and let it pre-crystallize.
- To Taste Spray ¼ of the mold with the orange cocoa butter, using a compressor and an airbrush, then let
- To Taste it crystallize.
- Spray the entire mold with the yellow cocoa butter, clean the excess and let it crystallize.
- Lastly, the mold with the white cocoa butter, clean the excess and let it crystallise.
- Temper Sinfonia Caramel gold at 28.5°C, add 0.32g of saffron powder to every 400g of tempered chocolate.
- Pour into the appropriate polycarbonate moulds, vibrate them for a few seconds to eliminate any air bubbles.

## PECAN INCLUSION

### INGREDIENTS

- CARAMELIZED PECAN PIECES To Taste

RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF



