



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 CARAMEL ORO

PREPARATION

To Taste In a polycarbonate mold refrigerated at 18°C, make dots of black cocoa butter using a toothbrush, clean the excess and let it pre-crystallize.
 To Taste
 To Taste Spray ¼ of the mold with the orange cocoa butter, using a compressor and an airbrush, then let it crystallize.
 To Taste 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



