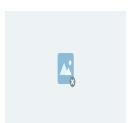
# RASPBERRY AND COCONUT BAR



BURRO DI CACAO - RED

### **OUTER SHELL**

**INGREDIENTS** 

BURRO DI CACAO - BLACK		

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%

#### PREPARATION

To Taste

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g 50

Pre-crystallize the black cocoa butter at 28°C

Using a brush create some dots of black coloured cocoa butter on the inside of the mould.

Remove the excess with a rasp and let crystallize.

Use a spray gun to cover just the half of the inside of the mould with the same black cocoa butter

(always at 28°C).

Remove the excess with a rasp and let crystallize.

Spray with temperate red cocoa butter the other half of the mould.

Let it crystallize well.

Create a thin chocolate shell using SINFONIA dark chocolate 68%, remove the chocolate in

excess from the mould and let crystallize.

#### RASPBERRY FILLING

ZUCCHERO INVERTITO

### INGREDIENTS

FARCICIOCK LAMPONE - CESARIN g 100 Mix the ingredients with a spatula.



### **COCONUT FILLING**

INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO BIANCO	g 200	Heat CHOCOSMART and coconut oil at 28°C and mix together.
	g 40	Add the roasted coconut rapè.
GRATED COCONUT - (ROASTED)	g 20	Emulsify it using an hand blender.

## FINAL COMPOSITION

Fill each chocolate bar halfway with the coconut filling and let crystallize.

Pour a thin layer of rasberry filling.

Pou another layer of coconut filling.

Place the chocolate bar to crystallize and, when they are totally crystallized, close them with the tempered SINFONIA DARK CHOCOLATE.

Once the CHCOLATE BARS are totally crystallized they can be removed from the mold.

# RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF

