



MILK TROPICAL CRUNCHY BAR

38% MILK CHOCOLATE BAR WITH TROPICAL CRUNCHY FILLING.
RECIPE FOR 0 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL   

MILK CHOCOLATE SHELL

INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38% g 600

PREPARATION

Line polycarbonate chocolate moulds with the tempered chocolate to create a sort of thin "shell".
Let crystallize at 15°C for a few minutes.

CRUNCHY FILLING

INGREDIENTS

PRALIN DELICRISP TROPICAL g 250
CHOCOSMART CIOCCOLATO LATTE g 200

PREPARATION

Melt all ingredients together at 30°C.

FINAL COMPOSITION

Pipe the filling inside the chocolate shell, while shaking the chocolate bar gently and continuously.
Let crystallize at 15°C for a few minutes, then close with the tempered chocolate.
Let crystallize at 15°C until the chocolate bar is fully detached, then remove it from the mould.