



## 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 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.