



CHOCO LOLLIPOP

CHOCOLATE LOLLIPOP

DIFFICULTY LEVEL



FILLING

INGREDIENTS

| | |
|-------------------|----------|
| NOCCIOLATA BIANCA | To Taste |
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CRUNCHY COATING

INGREDIENTS

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|---|-------|
| PRALIN DELICRISP CLASSIC - HEATED TO 40°C | g 500 |
| CHOCOSMART CIOCCOLATO LATTE | g 100 |

PREPARATION

Combine the two products and use the coating at 32°C.

OUTER COATING AND DECORATION

INGREDIENTS

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|--|----------|
| MINUETTO FONDENTE ECUADOR 70% - TEMPERED | To Taste |
| CODETTE CIOCCOLATO PURO LATTE | To Taste |

FINAL COMPOSITION

Fill some chocolate shells with NOCCIOLATA BIANCA, then insert the lollipop sticks and freeze.

Dip the lollipops into the crunchy coating and let crystallize in the fridge until hardened.

When frozen, dip them in the tempered chocolate and top off with CODETTE.