



## SOFT BARS

### DELICIOUS BARS WITH INCLUSIONS

DIFFICULTY LEVEL



#### LEMON & PISTACHIO BAR

##### INGREDIENTS

NOBEL BIANCO - MELT AT 40°C

COVERCREAM LIMONE

WHOLE ROASTED PISTACHIOS

g 1000

g 700

g 700

##### PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

#### CARAMEL BISCUIT BAR

##### INGREDIENTS

NOBEL BIANCO - MELT AT 40°C

JOYCREAM CARAMEL BISCOTTO

g 1000

g 700

##### PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

#### CRUNCHY BITTER BAR

##### INGREDIENTS

NOBEL BITTER - MELT AT 40°C

PASTA BITTER

CRUNCHY BEADS MIX

g 1000

g 700

g 700

##### PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

## COCONUTY BAR

### INGREDIENTS

NOBEL BITTER - MELT AT 40°C

g 1000

JOYCREAM COCONUTY

g 700

### PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

## ALMOND & HAZELNUT BAR

### INGREDIENTS

NOBEL LATTE - MELT AT 40°C

g 1000

PRALINE AMANDE NOISETTE

g 700

ROASTED ALMONDS

g 350

NOCCIOLE INTERE TOSTATE

g 350

### PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

## PEANUT BAR

### INGREDIENTS

NOBEL LATTE - MELT AT 40°C

g 1000

JOYCREAM NOCCIOLINA

g 700

### PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

## COATING AND DECORATION

### INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4% - TEMPERED

To Taste

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - TEMPERED

To Taste

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58% - TEMPERED

To Taste

### PREPARATION

Spread the three types of chocolate onto three different acetate sheets.

## FINAL COMPOSITION

Remove the bars from the moulds and make them stick to the chocolate of the same type.

Let crystallize, then cut into the desired dimensions.

## RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF