



MILK CHOCOLATE BAR WITH CANDIED ORANGE PEEL AND NUT BRITTLE CRUMBLE

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38%

GRANELLA DI CROCCANTE

DICED CANDIED ORANGE

PREPARATION

g 1000 Temper MINUETTO LATTE SANTO DOMINGO 38%, cast in a proper polycarbonate mould and

g 15 shake gently for a few seconds in order to remove any bubble.

g 15 Spread diced candied orange peel and nut brittle crumble, then make them stick.

Let crystallize at 15°C until the chocolate bar is fully detached, then remove it from the mould.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER