



MILK CHOCOLATE BAR WITH APRICOT & PECAN WALNUTS

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38%

DRIED APRICOTS

PECAN WALNUTS

PREPARATION

g 1000

Temper SINFONIA LATTE 38%, cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove any bubble.

g 15

Spread dried apricots and Pecan walnuts, then make them stick.

g 15

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