



SANTO DOMINGO 75% DARK CHOCOLATE BAR WITH GINGER AND BISCUIT CRUMBLE

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

STEP 1

INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%

GROUND GINGER

GRANELLA DI BISCOTTO

PREPARATION

g 1000

Temper MINUETTO FONDENTE SANTO DOMINGO 75%, then combine with ground ginger.

g 5

Cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove

g 15

any bubble.

Spread GRANELLA DI BISCOTTO (biscuit crumble) and make it 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