



MADAGASCAR 72% DARK CHOCOLATE BAR WITH MACADAMIA WALNUTS AND GRANOLA

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

MINUETTO FONDENTE MADAGASCAR 72%

MACADAMIA WALNUTS

GRANOLA

PREPARATION

g 1000

Temper MINUETTO FONDENTE MADAGASCAR 72%, cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove any bubble.

g 15

Spread chopped Macadamia walnuts and granola, 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