



## ECUADOR 70% DARK CHOCOLATE BAR WITH SALTED PEANUTS AND ROASTED POPPY SEEDS

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

### STEP 1

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#### INGREDIENTS

MINUETTO FONDENTE ECUADOR 70%

SALTED PEANUTS

ROASTED POPPY SEEDS

#### PREPARATION

g 1000

Temper MINUETTO FONDENTE ECUADOR 70%, then blend the roasted poppy seeds in.

g 15

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

g 5

any bubble.

Spread salted peanuts and 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