



68% DARK CHOCOLATE BAR WITH CASHEWS AND CRANBERRIES

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%

CASHEWS

DRIED CRANBERRIES

PREPARATION

- g 1000 Temper SINFONIA FONDENTE 68%, cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove any bubble.
- g 15
- g 15 Spread cashews and cranberries, 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