



68% DARK CHOCOLATE BAR WITH CASHEWS AND CRANBERRIES

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

SINFONIA CIOCCOLATO EXTRA 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