



DARK GIANDUIA CHOCOLATE BAR WITH ALMONDS AND SZECHUAN PEPPER

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

STEP 1

INGREDIENTS

SINFONIA CIOCCOLATO GIANDUIA FONDENTE

ROASTED ALMONDS

SZECHUAN PEPPER

PREPARATION

g 1000

Temper SINFONIA GIANDUIA FONDENTE, then blend Szechuan pepper in.

g 15

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

g 1

Spread roasted almonds 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