



CRUNCHY FLEUR DE SEL DARK GIANDUIA CHOCOLATE BAR

68% DARK CHOCOLATE BAR WITH FLEUR DE SEL CRUNCHY FILLING - RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

CHOCOLATE SHELL

INGREDIENTS

SINFONIA CIOCCOLATO GIANDUIA FONDENTE g 600

PREPARATION

Line polycarbonate chocolate moulds with the tempered chocolate to create a sort of thin "shell".
Let crystallize at 15°C for a few minutes.

CRUNCHY FILLING

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL g 250
CHOCOSMART CIOCCOLATO LATTE g 200

PREPARATION

Melt all ingredients together at 30°C.

FINAL COMPOSITION

Pipe the filling inside the chocolate shell, while shaking the chocolate bar gently and continuously.
Let crystallize at 15°C for a few minutes, then close with the tempered chocolate.
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

AMBASSADOR'S TIPS

As an alternative, the outer shell of the chocolate bar can be made with any other kind of dark chocolate from SINFONIA or MINUETTO range of products.