



## SNACK BAR: COCCOLA

### CRUNCHY LAYER

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#### INGREDIENTS

PRALIN DELICRISP COCONTY	g 1200
CHOCOSMART CIOCCOLATO LATTE	g 800

#### PREPARATION

Melt CHOCOSMART MILK CHOCOLATE at 35 degrees and then add PRALIN DELICRISP COCONTY

The ratio between chocosmart and pralin delicrisp must always be 40% / 60% of the total product.

Place a sheet of acetate on a rigid plate, and a Frame with a size of 36cm x 36cm and a height of 0.5cm into which 2kg of mixture will be poured.

Place in a crystallizer at about 15 degrees until completely cooled

Place a light layer of chocolate on the bottom, once solidified, before cutting it with the guitar.

### FILLING

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#### INGREDIENTS

MARZICLASS PREMIUM	g 1000
JOYPASTE RHUMBA	g 80

#### PREPARATION

Mix MARZICLASS PREMIUM with JOY PASTE RHUMBA

Roll out into the rolling machine at a thickness of 2/3 mm, and place in the upper part of the crunchy layer.

With the help of a guitar cut rectangles of 2.5cm x 8cm

**INGREDIENTS**

**PREPARATION**

To Taste

Place some hazelnuts on each bar, making sure that it adheres well to the almond paste

**FINAL COMPOSITION**

With the help of an enrobing trolley, cover each bar with SINFONIA CIOCCOLATO AL LATTE 38% and before the complete crystallization of the chocolate, while the bars cross the trolley, make strips of SINFONIA DARK CHOCOLATE 68% with the help of a sac a poche.

Decorate with shredded coconut and Dobla Peach Blossom 78424

**RECIPE CREATED FOR YOU BY LARS VIERHOUT**

CREATIVE PASTRY CHEF AND MIXOLOGIST