



## SNACK BAR: SICILIAN FALL

### CRUNCHY LAYER

#### INGREDIENTS

PRALIN DELICRISP PISTACHE	g 1200
CHOCOSMART CIOCCOLATO BIANCO	g 800

#### PREPARATION

Melt CHOCOSMART WHITE CHOCOLATE at 35 degrees and then add PRALIN DELICRISP PISTACHIO

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

#### INGREDIENTS

TOFFEE D'OR CARAMEL	g 200
BURRO DI CACAO	g 40
SALT	g 4

#### PREPARATION

Warm up TOFFEE D'OR CARAMEL and the cocoa butter, mix them with the salt

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

With a piping bag and a flat nozzle, dress a wave in the center of each bar.

## DECORATION BEFORE COVERING

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### INGREDIENTS

DICED CANDIED ORANGE

### PREPARATION

To Taste

optionally it is possible to place some orange cubes on the bar, before covering

### 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 pass through the trolley, optionally make strips of SINFONIA CIOCCOLATO DARK 68% with the help from a sac a poche.

Garnish with chopped pistachios and Dobla Daisy 77755

### RECIPE CREATED FOR YOU BY LARS VIERHOUT

CREATIVE PASTRY CHEF AND MIXOLOGIST