



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

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 Dobra Daisy 77755

RECIPE CREATED FOR YOU BY LARS VIERHOUT

CREATIVE PASTRY CHEF AND MIXOLOGIST