



## WHITE CHOCOLATE AND APRICOT BARS

### CHOCOLATE SHELL

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#### INGREDIENTS

BURRO DI CACAO - COLORED RED, TEMPERED AT 28°C

BURRO DI CACAO - COLORED ORANGE, TEMPERED AT 28°C

SINFONIA CIOCCOLATO BIANCO 33%

#### PREPARATION

- g In a polycarbonate mold refrigerated at 18°C, spray small circles of red cocoa butter inside the
- g mold using a compressor and an airbrush and allow to crystallise.
- g Spray small circles of orange cocoa butter inside the mold, using a compressor and an airbrush, and let them crystallize.
- Spray the entire mold with white cocoa butter, clean the excess and let it crystallize.

### STEP 2

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#### INGREDIENTS

CARAMELIZED ALMOND PIECES - ALMOND BRITTLE

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DEHYDRATED FRUITS

To Taste

#### FINAL COMPOSITION

Temper the Sinfonia white chocolate at 28.5°C, add 5% Almond Brittle

Pour into the appropriate polycarbonate moulds, vibrate them for a few seconds to eliminate any air bubbles.

Adhere the Apricot HG and the Almond Brittle.

**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF