



CARAMEL AND APRICOT BAR

CHOCOLATE OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38% - TEMPERED
SINFONIA CIOCCOLATO BIANCO - TEMPERED

PREPARATION

To Taste Decorate a bar stamp as you desire with tempered SINFONIA BIANCO and wait for the crystallization.
To Taste Create a thin outer shell with tempered SINFONIA LATTE 38%.

FILLING

INGREDIENTS

DRIED APRICOTS - CUBES
CHOCOSMART CAMEL CRUMBLE

PREPARATION

To Taste Place inside the chocolate bar small dried apricot cubes.
To Taste Melt CHOCOSMART CAMEL CRUMBLE at 29-30°C and fill almost completely the outer shell.
Place in the fridge for another 15 minutes

FINAL COMPOSITION

Close the outer shell with tempered SINFONIA CIOCCOLATO LATTE 38%.
Place it again in the fridge to let it crystallize.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER