



## CARAMEL AND APRICOT BAR

### CHOCOLATE OUTER SHELL

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#### 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

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#### INGREDIENTS

DRIED APRICOTS - CUBES

CHOCOSMART CARAMEL CRUMBLE

#### PREPARATION

To Taste Place inside the chocolate bar small dried apricot cubes.

To Taste Melt CHOCOSMART CARAMEL 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