



## RASPBERRY AND COCONUT BAR

### OUTER SHELL

#### INGREDIENTS

BURRO DI CACAO - BLACK

BURRO DI CACAO - RED

SINFONIA CIOCCOLATO FONDENTE 68%

To Taste

To Taste

To Taste

#### PREPARATION

Pre-crystallize the black cocoa butter at 28°C

Using a brush create some dots of black coloured cocoa butter on the inside of the mould.

Remove the excess with a rasp and let crystallize.

Use a spray gun to cover just the half of the inside of the mould with the same black cocoa butter (always at 28°C).

Remove the excess with a rasp and let crystallize.

Spray with temperate red cocoa butter the other half of the mould.

Let it crystallize well.

Create a thin chocolate shell using SINFONIA dark chocolate 68%, remove the chocolate in excess from the mould and let crystallize.

### RASPBERRY FILLING

#### INGREDIENTS

FARCICIOCK LAMPONE - CESARIN

ZUCCHERO INVERTITO

g 100

g 50

#### PREPARATION

Mix the ingredients with a spatula.

## COCONUT FILLING

### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO

g 200

GRATED COCONUT - (ROASTED)

g 40

g 20

### PREPARATION

Heat CHOCOSMART and coconut oil at 28°C and mix together.

Add the roasted coconut rapè.

Emulsify it using an hand blender.

### FINAL COMPOSITION

Fill each chocolate bar halfway with the coconut filling and let crystallize.

Pour a thin layer of raspberry filling.

Pou another layer of coconut filling.

Place the chocolate bar to crystallize and, when they are totally crystallized, close them with the tempered SINFONIA DARK CHOCOLATE.

Once the CHCOLATE BARS are totally crystallized they can be removed from the mold.



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF