



## DAK CHOCOLATE AND CARAMEL CHOCOLATE BAR

### CHOCOLATE SHELL

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#### INGREDIENTS

BURRO DI CACAO - COLORED BLACK, TEMPERED AT 28°C  
BURRO DI CACAO - COLORED ORANGE, TEMPERED AT 28°C  
BURRO DI CACAO - COLORED GOLD, TEMPERED AT 28°C  
SINFONIA CIOCCOLATO FONDENTE 68%

#### PREPARATION

To Taste In a polycarbonate mold refrigerated at 18°C, make dots of black cocoa butter using a toothbrush, clean the excess and let it pre-crystallize.

To Taste Spray ¼ of the mold with gold cocoa butter, using a compressor and an airbrush, then let it crystallize.

To Taste Spray the entire mold with red cocoa butter, clean the excess and let it crystallize.

Lastly, the mold with the white cocoa butter, clean the excess and let it crystallize.

Temper the Sinfonia 68% dark chocolate at 31°C. Fill a bar-shaped polycarbonate mold with the tempered chocolate.

Shake the mold to remove air bubbles and invert to remove excess chocolate.

Remove excess and allow to crystallise.

### CARAMEL FILLING

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#### INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

**INGREDIENTS**

CHOPPED ROASTED ALMONDS

To Taste

**FINAL COMPOSITION**

Fill the chocolate shirt with the Toffedor salty caramel, level it and let it crystallise for a few minutes in the refrigerator.

Close the bar with the tempered chocolate and in the meantime place the Almond brittle on the surface, then let it crystallize.



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF