



## CHOCOBISCOTTO BAR

### CHOCOLATE BAR WITH SOFT FILLING

DIFFICULTY LEVEL



#### OUTER SHELL

##### INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38% - TEMPERED

To Taste

##### PREPARATION

Use the tempered chocolate to fill a silicone mould for chocolate bars.

Shake and tap the mould in order to remove any bubble, then flip it over to remove the chocolate in excess.

Clean the edge of the mould from the chocolate in excess, then let crystallize.

#### CHOCOBISCOTTO FILLING

##### INGREDIENTS

CHOCOSMART CIOCCOLATO - HEATED TO 30°C

g 1000

Mix the two ingredients.

GRANELLA DI BISCOTTO

g 120

Use at the temperature of 28°C.

##### FINAL COMPOSITION

Fill the chocolate shell with the soft filling, smooth it and let crystallize.

Close the shell of the chocolate bar with the tempered chocolate and and let crystallize.

Wait until fully hardened before unmoulding.