

CHOCOBISCOTTO BAR

CHOCOLATE BAR WITH SOFT FILLING

DIFFICULTY LEVEL





OUTER SHELL

PREPARATION

MINUETTO LATTE SANTO DOMINGO 38% - TEMPERED To Taste 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

PREPARATION INGREDIENTS

g 1000 CHOCOSMART CIOCCOLATO - HEATED TO 30°C Mix the two ingredients.

Use at the temperature of 28°C. GRANELLA DI BISCOTTO g 120

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.

