



HIGH-PROTEIN BARS

SNACK MADE FROM HIGH-PROTEIN FLOUR

DIFFICULTY LEVEL



DOUGH FOR HIGH-PROTEIN BAR

INGREDIENTS

AMAVITA	g 1.200
AMAVITA DECO'	g 300
UNREFINED CANE SUGAR	g 300
GRANELLA DI NOCCIOLA	g 180
CANDIED ORANGE	g 300
GLUCOSIO	g 300
RAISINS	g 350
PEPITA FONDENTE 1800	g 300
WATER	g 480

PREPARATION

Add all the dry ingredients in a planetary mixer and mix them at low speed for 2 minutes.
Then, add water, GLUCOSIO and blend until well combined.

FINAL COMPOSITION

Cast in a 60x40cm baking tray lined with parchment paper.

Use a spatula to smooth out.

Bake at 170°C for 20-25 minutes.

When cooked, let it cool down until lukewarm and cut into 6x3 cm bars.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

AMBASSADOR'S TIPS

Once cold, these snack bars can be frosted with chocolate compounds from NOBEL product line and nuts.