



SOFT BARS

DELICIOUS BARS WITH INCLUSIONS

DIFFICULTY LEVEL



LEMON & PISTACHIO BAR

INGREDIENTS

NOBEL BIANCO - MELT AT 40°C	g 1000
COVERCREAM LIMONE	g 700
WHOLE ROASTED PISTACHIOS	g 700

PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

CARAMEL BISCUIT BAR

INGREDIENTS

NOBEL BIANCO - MELT AT 40°C	g 1000
JOYCREAM CARAMEL BISCOTTO	g 700

PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

CRUNCHY BITTER BAR

INGREDIENTS

NOBEL BITTER - MELT AT 40°C	g 1000
PASTA BITTER	g 700
CRUNCHY BEADS MIX	g 700

PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

COCONUT BAR

INGREDIENTS

NOBEL BITTER - MELT AT 40°C	g 1000
JOYCREAM COCONUT	g 700

PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

ALMOND & HAZELNUT BAR

INGREDIENTS

NOBEL LATTE - MELT AT 40°C	g 1000
PRALINE AMANDE NOISETTE	g 700
ROASTED ALMONDS	g 350
NOCCIOLE INTERE TOSTATE	g 350

PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

PEANUT BAR

INGREDIENTS

NOBEL LATTE - MELT AT 40°C	g 1000
JOYCREAM NOCCIOLINA	g 700

PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

COATING AND DECORATION

INGREDIENTS

RENO CONCERTO BIANCO 31,50% - TEMPERED	To Taste
RENO CONCERTO LATTE 34% - TEMPERED	To Taste
RENO CONCERTO FONDENTE 58% - TEMPERED	To Taste

PREPARATION

Spread the three types of chocolate onto three different acetate sheets.

FINAL COMPOSITION

Remove the bars from the moulds and make them stick to the chocolate of the same type.

Let crystallize, then cut into the desired dimensions.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF