



## MILK CHOCOLATE BAR WITH CANDIED ORANGE PEEL AND NUT BRITTLE CRUMBLE

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL



### STEP 1

#### INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38%

GRANELLA DI CROCCANTE

DICED CANDIED ORANGE

#### PREPARATION

- g 1000 Temper MINUETTO LATTE SANTO DOMINGO 38%, cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove any bubble.
- g 15 Spread diced candied orange peel and nut brittle crumble, then make them stick.
- g 15 Let crystallize at 15°C until the chocolate bar is fully detached, then remove it from the mould.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER