



## SANTO DOMINGO 75% DARK CHOCOLATE BAR WITH GINGER AND BISCUIT CRUMBLE

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

### STEP 1

#### INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%

GROUND GINGER

GRANELLA DI BISCOTTO

#### PREPARATION

- g 1000 Temper MINUETTO FONDENTE SANTO DOMINGO 75%, then combine with ground ginger.
- g 5 Cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove any
- g 15 bubble.
- Spread GRANELLA DI BISCOTTO (biscuit crumble) and make it stick.
- 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