



ECUADOR 70% DARK CHOCOLATE BAR WITH SALTED PEANUTS AND ROASTED POPPY SEEDS

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

STEP 1

INGREDIENTS

MINUETTO FONDENTE ECUADOR 70%

SALTED PEANUTS

ROASTED POPPY SEEDS

PREPARATION

- g 1000 Temper MINUETTO FONDENTE ECUADOR 70%, then blend the roasted poppy seeds in.
- g 15 Cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove any
- g 5 bubble.
- Spread salted peanuts and make them 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