



## CHILI PEPPER 76% DARK CHOCOLATE BAR

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL



### STEP 1

#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 76%

DRIED CHILI PEPPER POWDER

#### PREPARATION

g 1000

Temper SINFONIA FONDENTE 76%, then combine with chili pepper.

g 2.5

Cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove any bubble.

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