



## CRUNCHY FLEUR DE SEL DARK GIANDUIA CHOCOLATE BAR

68% DARK CHOCOLATE BAR WITH FLEUR DE SEL CRUNCHY FILLING - RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

### CHOCOLATE SHELL

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#### INGREDIENTS

SINFONIA GIANDUIA FONDENTE

g 600

#### PREPARATION

Line polycarbonate chocolate moulds with the tempered chocolate to create a sort of thin "shell".

Let crystallize at 15°C for a few minutes.

### CRUNCHY FILLING

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#### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

g 250

CHOCOSMART CIOCCOLATO LATTE

g 200

#### PREPARATION

Melt all ingredients together at 30°C.

### FINAL COMPOSITION

Pipe the filling inside the chocolate shell, while shaking the chocolate bar gently and continuously.

Let crystallize at 15°C for a few minutes, then close with the tempered chocolate.

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

### AMBASSADOR'S TIPS

As an alternative, the outer shell of the chocolate bar can be made with any other kind of dark chocolate from SINFONIA or MINUETTO range of products.