



## SNACK BAR: BITTER DELIGHT

### CRUNCHY LAYER

#### INGREDIENTS

PRALIN DELICRISP NOIR

g 1200

CHOCOSMART CIOCCOLATO

g 800

#### PREPARATION

Melt CHOCOSMART DARK at 35 degrees and then add PRALIN DELICRISP NOIR

The ratio between chocosmart and pralin delicrisp must always be 40% / 60% of the total product.

Place a sheet of acetate on a rigid plate, and a Frame with a size of 36cm x 36cm and a height of 0.5cm into which 2kg of mixture will be poured.

Place in a crystallizer at about 15 degrees until completely cooled

.Place a light layer of chocolate on the bottom, once solidified, before cutting it with the guitar.

### FILLING

#### INGREDIENTS

PASTA BITTER

g 500

SINFONIA CIOCCOLATO FONDENTE 68%

g 250

#### PREPARATION

Melt the chocolate at 45/50 degrees and add PASTA BITTER.

The relationship with PASTA BITTER must always be double that of chocolate.

With the help of a guitar cut rectangles of 2.5cm x 8cm

With a pastry bag and a smooth round nozzle n ° 8, dress a cylinder of ganache in the center of each bar.

## DECORATION BEFORE COVERING

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### INGREDIENTS

ALMONDS

To Taste

### PREPARATION

Place a few almonds on each bar, making sure it adheres well to the ganache.

### FINAL COMPOSITION

With the help of an enrobing trolley, cover each bar with SINFONIA CIOCCOLATO AL LATTE 38% and before the complete crystallization of the chocolate, while the bars cross the trolley, make strips of SINFONIA DARK CHOCOLATE 68% with the help of a sac a poche.

Decorate with BRONZE CRUMBLE 7764 and CIGARILLO ASSORTMENT 71518



**RECIPE CREATED FOR YOU BY LARS VIERHOUT**

CREATIVE PASTRY CHEF AND MIXOLOGIST