



SNACK BAR: COCCOLA

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP COCONTY

g 1200

CHOCOSMART CIOCCOLATO LATTE

g 800

PREPARATION

Melt CHOCOSMART MILK CHOCOLATE at 35 degrees and then add PRALIN DELICRISP

COCONTY

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

MARZICLASS PREMIUM

g 1000

JOYPASTE RHUMBA

g 80

PREPARATION

Mix MARZICLASS PREMIUM with JOY PASTE RHUMBA

Roll out into the rolling machine at a thickness of 2/3 mm, and place in the upper part of the crunchy layer.

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

DECORATION BEFORE COVERING

INGREDIENTS

To Taste

PREPARATION

Place some hazelnuts on each bar, making sure that it adheres well to the almond paste

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 shredded coconut and Dobra Peach Blossom 78424



RECIPE CREATED FOR YOU BY LARS VIERHOUT

CREATIVE PASTRY CHEF AND MIXOLOGIST