



## SNACK BAR: SPECULATA

### CRUNCHY LAYER

#### INGREDIENTS

PRALIN DELICRISP CAMEL FLEUR DE SEL	g 1200
CHOCOSMART CAMEL CRUMBLE	g 800

#### PREPARATION

Melt CHOCOSMART CAMEL CRUMBLE at 35 degrees and then add PRALIN DELICRISP CAMEL FLEUR DE SEL

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

JOYCREAM SPECULOOS	g 500
SINFONIA CIOCCOLATO LATTE 38%	g 250

#### PREPARATION

Melt the chocolate at 45/50 degrees and add JOY CREAM SPECULOOS.

The relationship with JOY CREAM SPECULOOS must always be double the amount 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 / side of each barrett

## DECORATION BEFORE COVERING

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### INGREDIENTS

CHOPPED BISCUITS

To Taste

### PREPARATION

Before covering, it is possible to place some crumbled Speculoos biscuits on top of the bar

### FINAL COMPOSITION

With the help of an enrobing trolley, cover each bar with SINFONIA CIOCCOLATO AL LATTE 38%

Decorate with Dobra Cinnamon 77309 and Star Anise 77308



### RECIPE CREATED FOR YOU BY LARS VIERHOUT

CREATIVE PASTRY CHEF AND MIXOLOGIST