



## SNACK BAR: SPECULATA

### crunchy layer

#### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

g 1200

CHOCOSMART CARAMEL CRUMBLE

g 800

#### PREPARATION

Melt CHOCOSMART CARAMEL CRUMBLE at 35 degrees and then add PRALIN DELICRISP CARAMEL 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

## 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