



## SPECULOOS BAR

### DARK CHOCOLATE OUTER SHELL

#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%

BURRO DI CACAO - YELLOW - TEMPERED AT 28°C

BURRO DI CACAO - WHITE - TEMPERED AT 28°C

#### PREPARATION

-Decorate the polycarbonate mould creating some drops made of yellow and white coloured cocoa butter. Immediately spray them with compressed air to blend the colours.

-Create a thin outer shell using tempered SINFONIA FONDENTE 68% and wait until it is completely crystallized.

### TOFFEE SPECULOOS SOFT GANACHE

#### INGREDIENTS

TOFFEE D'OR CARAMEL

JOYCREAM SPECULOOS

WATER

g 100

g 200

g 25

#### PREPARATION

-Bring to a boil the water and add TOFFE D'OR and mix well. Add the JOYCREAM and mix well.

-To obtain a more balanced taste, it is suggested to blend half of the JOYCREAM SPECULOOS.

### CARAMEL FILLING

#### INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

To Taste

#### PREPARATION

-Melt CHOCOSMART at 28-30°C.

## FINAL COMPOSITION

- Fill each bar with a first layer (60 grams) of toffee speculoos soft ganache and then add a second layer of caramel filling (50 grams). Leave a small space for the closure.
- Let it cool down at 15-16°C for 15 minutes.
- Close the bar with tempered SINFONIA FONDENTE 68%.



RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF