



# WHITE CHOCOLATE AND APRICOT BARS

## CHOCOLATE SHELL

### INGREDIENTS

BURRO DI CACAO - COLORED RED, TEMPERED AT 28°C

BURRO DI CACAO - COLORED ORANGE, TEMPERED AT 28°C

SINFONIA CIOCCOLATO BIANCO

### PREPARATION

- g In a polycarbonate mold refrigerated at 18°C, spray small circles of red cocoa butter
  - g inside the mold using a compressor and an airbrush and allow to crystallise.
  - g Spray small circles of orange cocoa butter inside the mold, using a compressor and an airbrush, and let them crystallize.
- Spray the entire mold with white cocoa butter, clean the excess and let it crystallize.

## Step 2

### INGREDIENTS

CARAMELIZED ALMOND PIECES - ALMOND BRITTLE

g

DEHYDRATED FRUITS

To Taste

### FINAL COMPOSITION

Temper the Sinfonia white chocolate at 28.5°C, add 5% Almond Brittle

Pour into the appropriate polycarbonate moulds, vibrate them for a few seconds to eliminate any air bubbles.

Adhere the Apricot HG and the Almond Brittle.



RECIPE CREATED FOR YOU BY **FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF