



CHOCOLATE INGOT WITH TOFFEE, PEANUT AND MILK CHOCOLATE DOUBLE FILLING

Makes 4 ingots with Martellato's polycarbonate mould 'Choco Log Round MA6101'

DIFFICULTY LEVEL



DARK CHOCOLATE OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68% - TEMPERED AT 31°C

SINFONIA CIOCCOLATO LATTE 38% - TEMPERED AT 28°C

SINFONIA CIOCCOLATO BIANCO - TEMPERED AT 28°C

PREPARATION

To Taste

Decorate the polycarbonate mould with some drops of tempered CIOCCOLATO

To Taste

SINFONIA LATTE 38% and CIOCCOLATO SINFONIA BIANCO, then use an airbrush to drizzle the mould to give a blurred effect.

To Taste

Use tempered SINFONIA CIOCCOLATO FONDENTE 68% to create a chocolate outer shell and let crystallize completely.

SALTY PEANUT AND TOFFEE SOFT GANACHE

INGREDIENTS

TOFFEE D'OR CARAMEL

JOYCREAM NOCCIOLINA

WATER

PREPARATION

g 100

Bring the water to a boil.

g 200

Add TOFFEE D'OR and mix.

g 20

Add JOYCREAM and mix again.

MILK CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE

g 200

PREPARATION

Melt CHOCOSMART at 28-30°C

FINAL COMPOSITION

Fill every ingot with a layer (60 gr) of toffee and peanut soft ganache.

Fill another time with a second layer of CHOCOSMART CIOCCOLATO LATTE (50 gr) previously melted at 28-30°C. Don't fill completely, leave a thin layer to close the chocolate ingot.

Let it cool at 15-16°C for 15 minutes.

Close the ingot with tempered SINFONIA FONDENTE 68%, let it crystallize before unmoulding