



WALNUT FLAVOURED CRUNCHY CHOCOLATE BAR

CHOCOLATE BAR WITH DELICIOUS FILLING

DIFFICULTY LEVEL



OUTER SHELL

INGREDIENTS

MINUETTO FONDENTE ECUADOR 70% - TEMPERED

To Taste

PREPARATION

Use the tempered chocolate to fill a silicone mould for chocolate bars.

Shake and tap the mould in order to remove any bubble, then flip it over to remove the chocolate in excess.

Clean the edge of the mould from the chocolate in excess, then let crystallize.

WALNUT FLAVOURED FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO - MELT AT 30°C

g 1000

JOYPASTE NOCE

g 150

PREPARATION

Mix the two ingredients.

Use at the temperature of 28°C.

FINAL COMPOSITION

Fill the chocolate shell with the walnut flavoured filling, smooth it and let crystallize.

Close the shell of the chocolate bar with the tempered chocolate and and let crystallize.

Wait until fully hardened before unmoulding.