



## HIGH-PROTEIN BARS

SNACK MADE FROM HIGH-PROTEIN FLOUR

**DIFFICULTY LEVEL**



### DOUGH FOR HIGH-PROTEIN BAR

#### INGREDIENTS

AMAVITA	g 1.200
AMAVITA DECO'	g 300
UNREFINED CANE SUGAR	g 300
GRANELLA DI NOCCIOLA	g 180
CANDIED ORANGE	g 300
GLUCOSIO	g 300
RAISINS	g 350
PEPITA FONDENTE 1800	g 300
WATER	g 480

#### PREPARATION

Add all the dry ingredients in a planetary mixer and mix them at low speed for 2 minutes.  
Then, add water, GLUCOSIO and blend until well combined.

#### FINAL COMPOSITION

Cast in a 60x40cm baking tray lined with parchment paper.

Use a spatula to smooth out.

Bake at 170°C for 20-25 minutes.

When cooked, let it cool down until lukewarm and cut into 6x3 cm bars.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

#### AMBASSADOR'S TIPS

Once cold, these snack bars can be frosted with chocolate compounds from NOBEL product line and nuts.