



## SOFT BARS

DELICIOUS BARS WITH INCLUSIONS

**DIFFICULTY LEVEL**



### LEMON & PISTACHIO BAR

#### INGREDIENTS

NOBEL BIANCO - MELT AT 40°C

COVERCREAM LIMONE

WHOLE ROASTED PISTACHIOS

g 1000

g 700

g 700

#### PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

### CARAMEL BISCUIT BAR

#### INGREDIENTS

NOBEL BIANCO - MELT AT 40°C

JOYCREAM CARAMEL BISCOTTO

g 1000

g 700

#### PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

### CRUNCHY BITTER BAR

#### INGREDIENTS

NOBEL BITTER - MELT AT 40°C

PASTA BITTER

CRUNCHY BEADS MIX

g 1000

g 700

g 700

#### PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

## COCONUTY BAR

### INGREDIENTS

NOBEL BITTER - MELT AT 40°C

g 1000

JOYCREAM COCONUTY

g 700

### PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

## ALMOND & HAZELNUT BAR

### INGREDIENTS

NOBEL LATTE - MELT AT 40°C

g 1000

PRALINE AMANDE NOISETTE

g 700

ROASTED ALMONDS

g 350

NOCCIOLE INTERE TOSTATE

g 350

### PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

## PEANUT BAR

### INGREDIENTS

NOBEL LATTE - MELT AT 40°C

g 1000

JOYCREAM NOCCIOLINA

g 700

### PREPARATION

Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.

## COATING AND DECORATION

### INGREDIENTS

RENO CONCERTO BIANCO 31,50% - TEMPERED

To Taste

RENO CONCERTO LATTE 34% - TEMPERED

To Taste

RENO CONCERTO FONDENTE 58% - TEMPERED

To Taste

### PREPARATION

Spread the three types of chocolate onto three different acetate sheets.

## FINAL COMPOSITION

Remove the bars from the moulds and make them stick to the chocolate of the same type.

Let crystallize, then cut into the desired dimensions.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF