



MILK CHOCOLATE BAR WITH CANDIED ORANGE PEEL AND NUT BRITTLE CRUMBLE

RECIPE FOR 10 CHOCOLATE BARS (100g each)

DIFFICULTY LEVEL



Step 1

INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38%

GRANELLA DI CROCCANTE

DICED CANDIED ORANGE

g 1000

g 15

g 15

PREPARATION

Temper MINUETTO LATTE SANTO DOMINGO 38%, cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove any bubble.

Spread diced candied orange peel and nut brittle crumble, then make them stick.

Let crystallize at 15°C until the chocolate bar is fully detached, then remove it from the mould.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER