



MADAGASCAR 72% DARK CHOCOLATE BAR WITH MACADAMIA WALNUTS AND GRANOLA

RECIPE FOR 10 CHOCOLATE BARS (100g each)

DIFFICULTY LEVEL



Step 1

INGREDIENTS

MINUETTO FONDENTE MADAGASCAR 72%

MACADAMIA WALNUTS

GRANOLA

g 1000

g 15

g 15

PREPARATION

Temper MINUETTO FONDENTE MADAGASCAR 72%, cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove any bubble.

Spread chopped Macadamia walnuts and granola, 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