



68% DARK CHOCOLATE BAR WITH CASHEWS AND CRANBERRIES

RECIPE FOR 10 CHOCOLATE BARS (100g each)

DIFFICULTY LEVEL



Step 1

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%

CASHEWS

DRIED CRANBERRIES

g 1000

g 15

g 15

PREPARATION

Temper SINFONIA FONDENTE 68%, cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove any bubble.

Spread cashews and cranberries, 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