



## DARK GIANDUIA CHOCOLATE BAR WITH ALMONDS AND SZECHUAN PEPPER

RECIPE FOR 10 CHOCOLATE BARS (100g each)

### Step 1

#### INGREDIENTS

SINFONIA GIANDUIA FONDENTE

ROASTED ALMONDS

SZECHUAN PEPPER

g 1000

g 15

g 1

#### PREPARATION

Temper SINFONIA GIANDUIA FONDENTE, then blend Szechuan pepper in.

Cast in a proper polycarbonate mould and shake gently for a few seconds in order to remove any bubble.

Spread roasted almonds and 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**

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