



# CRUNCHY HAZELNUT WHITE CHOCOLATE BAR

HAZELNUT WHITE CHOCOLATE BAR WITH CRUNCHY FILLING - RECIPE FOR 10 CHOCOLATE BARS (100g each)

## CHOCOLATE SHELL

### INGREDIENTS

SINFONIA NOCCIOLATO BIANCO

g 600

### PREPARATION

Line polycarbonate chocolate moulds with the tempered chocolate to create a sort of thin "shell".

Let crystallize at 15°C for a few minutes.

## CRUNCHY FILLING

### INGREDIENTS

PRALIN DELICRISP CLASSIC

g 250

CHOCOSMART CIOCCOLATO LATTE

g 200

### PREPARATION

Melt all ingredients together at 30°C.

## FINAL COMPOSITION

Pipe the filling inside the chocolate shell, while shaking the chocolate bar gently and continuously.

Let crystallize at 15°C for a few minutes, then close with the tempered chocolate.

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

#### AMBASSADOR'S TIPS

You can choose to add 1g of salt to the crunchy filling to enhance the flavour of hazelnuts.