

SNACK BAR: HAZELINO

crunchy layer

INGREDIENTS

PRALIN DELICRISP CLASSIC	g 1200
CHOCOSMART CIOCCOLATO LATTE	g 800

PREPARATION

Melt CHOCOSMART MILK CHOCOLATE at 35 degrees and then add PRALIN DELICRISP CLASSIC.

The ratio between chocosmart and pralin delicrisp must always be 40% / 60% of the total product.

Place a sheet of acetate on a rigid plate, and a Frame with a size of 36cm x 36cm and a height of 0.5cm into which 2kg of mixture will be poured.

Place in a crystallizer at about 15 degrees until completely cooled.

Place a light layer of chocolate on the bottom, once solidified, before cutting it with the guitar.

filling

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO	g 300
NOCCIOLATA BIANCA	g 50
UNSALTED BUTTER 82% FAT	g 50

PREPARATION

Melt SINFONIA NOCCIOLATO BIANCO at 45 degrees and add the butter and NOCCIOLATA BIANCA.

With the help of a guitar cut rectangles of 2.5cm x 8cm

With a pastry bag and a smooth round nozzle n ° 8, dress a spiral of ganache in the center of each bar.

FINAL COMPOSITION

With the help of an enrobing trolley, cover each bar with SINFONIA CIOCCOLATO AL LATTE 38% and before the complete crystallization of the chocolate, while the bars cross the trolley, make strips of SINFONIA CIOCCOLATO BIANCO with the help of a bag. few.

Decorate with CRISPIES MIX 57405



RECIPE CREATED FOR YOU BY **LARS VIERHOUT**

CREATIVE PASTRY CHEF AND MIXOLOGIST