



# HIGH-PROTEIN BARS

🏠 Basic level

SNACK MADE FROM HIGH-PROTEIN FLOUR

## DOUGH FOR HIGH-PROTEIN BAR

### AMAVITA

AMAVITA DECO'

unrefined cane sugar

### GRANELLA DI NOCCIOLA

candied orange

### GLUCOSIO

raisins

### PEPITA FONDENTE 1800

water

1.200g

300g

300g

180g

300g

300g

350g

300g

480g

Add all the dry ingredients in a planetary mixer and mix them at low speed for 2 minutes.

Then, add water, GLUCOSIO and blend until well combined.

## FINAL COMPOSITION

Cast in a 60x40cm baking tray lined with parchment paper.

Use a spatula to smooth out.

Bake at 170°C for 20-25 minutes.

When cooked, let it cool down until lukewarm and cut into 6x3 cm bars.

**irca**  
GROUP

Extraordinary  
made simple.