



SOFT BARS

👤 Intermediate level

DELICIOUS BARS WITH INCLUSIONS

LEMON & PISTACHIO BAR

INGREDIENTS

[NOBEL BIANCO](#)

[COVERCREAM LIMONE](#)

whole roasted pistachios

PREPARATION

1000g Mix all the ingredients together, then slowly pour the mixture into suitable
700g moulds and let crystallize.
700g

CARAMEL BISCUIT BAR

INGREDIENTS

[NOBEL BIANCO](#)

[JOYCREAM CARAMEL BISCOTTO](#)

PREPARATION

1000g Mix all the ingredients together, then slowly pour the mixture into suitable
700g moulds and let crystallize.

CRUNCHY BITTER BAR

INGREDIENTS

[NOBEL BITTER](#)

[PASTA BITTER](#)

[CRUNCHY BEADS MIX](#)

PREPARATION

1000g Mix all the ingredients together, then slowly pour the mixture into suitable
700g moulds and let crystallize.
700g

COCONUTY BAR

INGREDIENTS

NOBEL BITTER

JOYCREAM COCONUTY

PREPARATION

1000g Mix all the ingredients together, then slowly pour the mixture into suitable
700g moulds and let crystallize.

ALMOND & HAZELNUT BAR

INGREDIENTS

NOBEL LATTE

PRALINE AMANDE NOISETTE

roasted almonds

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PREPARATION

1000g Mix all the ingredients together, then slowly pour the mixture into suitable
700g moulds and let crystallize.
350g
350g

PEANUT BAR

INGREDIENTS

NOBEL LATTE

JOYCREAM NOCCIOLINA

PREPARATION

1000g Mix all the ingredients together, then slowly pour the mixture into suitable
700g moulds and let crystallize.

COATING AND DECORATION

INGREDIENTS

RENO CONCERTO BIANCO 31,50%

RENO CONCERTO LATTE 34%

RENO CONCERTO FONDENTE 58%

PREPARATION

Spread the three types of chocolate onto three different acetate sheets.

Final composition

Remove the bars from the moulds and make them stick to the chocolate of the same type.
Let crystallize, then cut into the desired dimensions.