



# SOFT BARS

👤 Intermediate level

DELICIOUS BARS WITH INCLUSIONS

## LEMON & PISTACHIO BAR

NOBEL BIANCO  
COVERCREAM LIMONE  
whole roasted pistachios

1000g  
700g  
700g

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

## CARAMEL BISCUIT BAR

NOBEL BIANCO  
JOYCREAM CARAMEL BISCOTTO

1000g  
700g

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

## CRUNCHY BITTER BAR

NOBEL BITTER  
PASTA BITTER  
CRUNCHY BEADS MIX

1000g  
700g  
700g

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

## COCONTY BAR

NOBEL BITTER  
JOYCREAM COCONTY

1000g  
700g

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

## ALMOND & HAZELNUT BAR

NOBEL LATTE

PRALINE AMANDE NOISETTE

roasted almonds

NOCCIOLE INTERE TOSTATE

1000g

700g

350g

350g

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

## PEANUT BAR

NOBEL LATTE

JOYCREAM NOCCIOLINA

1000g

700g

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

## COATING AND DECORATION

RENO CONCERTO BIANCO 31,50%

RENO CONCERTO LATTE 34%

RENO CONCERTO FONDENTE 58%

qb

qb

qb

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.



Extraordinary  
made simple.