

SOFT BARS

Intermediate level

DELICIOUS BARS WITH INCLUSIONS

LEMON & PISTACHIO BAR

NOBEL BIANCO	1000g	Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.
COVERCREAM LIMONE	700g	
whole roasted pistachios	700g	

CARAMEL BISCUIT BAR

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

CRUNCHY BITTER BAR

NOBEL BITTER	1000g	Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.
PASTA BITTER	700g	
CRUNCHY BEADS MIX	700g	

COCONTY BAR

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

ALMOND & HAZELNUT BAR

NOBEL LATTE	1000g	Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize.
PRALINE AMANDE NOISETTE	700g	
roasted almonds	350g	
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PEANUT BAR

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

COATING AND DECORATION

RENO CONCERTO BIANCO 31,50%	qb	Spread the three types of chocolate onto three different acetate sheets.
RENO CONCERTO LATTE 34%	qb	
RENO CONCERTO FONDENTE 58%	qb	

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.