



SOFT BARS

chef 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

COCONTY BAR

INGREDIENTS

NOBEL BITTER

JOYCREAM COCONTY

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 NOCCIOOLINA

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

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