



# WHITE CHOCOLATE AND APRICOT BARS

👤 Intermediate level

## CHOCOLATE SHELL

### INGREDIENTS

[BURRO DI CACAO](#)

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SINFONIA CIOCCOLATO BIANCO

### PREPARATION

In a polycarbonate mold refrigerated at 18°C, spray small circles of red cocoa butter inside the mold using a compressor and an airbrush and allow to crystallise.

Spray small circles of orange cocoa butter inside the mold, using a compressor and an airbrush, and let them crystallize.

Spray the entire mold with white cocoa butter, clean the excess and let it crystallize.

## Final composition

Temper the Sinfonia white chocolate at 28.5°C, add 5% Almond Brittle

Pour into the appropriate polycarbonate moulds, vibrate them for a few seconds to eliminate any air bubbles.

Adhere the Apricot HG and the Almond Brittle.



RECIPE CREATED BY:

**FRANCESCO MAGGIO**

CIOCCOLATIERE