

WHITE CHOCOLATE AND APRICOT BARS

Intermediate level



RECIPE CREATED BY:

Francesco Maggio

Cioccolatiere

CHOCOLATE SHELL

BURRO DI CACAO
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SINFONIA CIOCCOLATO BIANCO

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.

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