

RASPBERRY AND COCONUT BAR

Intermediate level



RECIPE CREATED BY:

Francesco Maggio

Cioccolatiere

OUTER SHELL

BURRO DI CACAO	qb	Pre-crystallize the black cocoa butter at 28°C
BURRO DI CACAO	qb	Using a brush create some dots of black coloured cocoa butter on the inside of the mould.
SINFONIA CIOCCOLATO FONDENTE 68%	qb	Remove the excess with a rasp and let crystallize.
		Use a spray gun to cover just the half of the inside of the mould with the same black cocoa butter (always at 28°C).
		Remove the excess with a rasp and let crystallize.
		Spray with temperate red cocoa butter the other half of the mould.
		Let it crystallize well.
		Create a thin chocolate shell using SINFONIA dark chocolate 68%, remove the chocolate in excess from the mould and let crystallize.

RASPBERRY FILLING

FARCICIOCK LAMPONE - Cesarin	100g	Mix the ingredients with a spatula.
ZUCCHERO INVERTITO	50g	

COCONUT FILLING

CHOCOSMART CIOCCOLATO BIANCO	200g	Heat CHOCOSMART and coconut oil at 28°C and mix together.
	40g	
grated coconut	20g	Add the roasted coconut rapè.
		Emulsify it using an hand blender.

irca GROUP

Extraordinary made simple.

FINAL COMPOSITION

Fill each chocolate bar halfway with the coconut filling and let crystallize.
Pour a thin layer of rasberry filling.
Pou another layer of coconut filling.
Place the chocolate bar to crystallize and, when they are totally crystallized, close them with the tempered SINFONIA DARK CHOCOLATE.
Once the CHCOLATE BARS are totally crystallized they can be removed from the mold.