

DAK CHOCOLATE AND CARAMEL CHOCOLATE BAR

Intermediate level



RECIPE CREATED BY:

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Cioccolatiere

CHOCOLATE SHELL

BURRO DI CACAO	qb	In a polycarbonate mold refrigerated at 18°C, make dots of black cocoa butter using a toothbrush, clean the excess and let it pre-crystallize.
BURRO DI CACAO	qb	Spray ¼ of the mold with gold cocoa butter, using a compressor and an airbrush, then let it crystallize.
BURRO DI CACAO	qb	Spray the entire mold with red cocoa butter, clean the excess and let it crystallize.
SINFONIA CIOCCOLATO FONDENTE 68%	qb	Lastly, the mold with the white cocoa butter, clean the excess and let it crystallise.
		Temper the Sinfonia 68% dark chocolate at 31°C. Fill a bar-shaped polycarbonate mold with the tempered chocolate.
		Shake the mold to remove air bubbles and invert to remove excess chocolate.
		Remove excess and allow to crystallise.

FINAL COMPOSITION

Fill the chocolate shirt with the Toffedor salty caramel, level it and let it crystallise for a few minutes in the refrigerator.
Close the bar with the tempered chocolate and in the meantime place the Almond brittle on the surface, then let it crystallize.

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Extraordinary made simple.