



# DAK CHOCOLATE AND CARAMEL CHOCOLATE BAR

👤 Intermediate level

## CHOCOLATE SHELL

### INGREDIENTS

[BURRO DI CACAO](#)

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SINFONIA CIOCCOLATO FONDENTE 68%

### PREPARATION

- 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.
- qb Spray  $\frac{1}{4}$  of the mold with gold cocoa butter, using a compressor and an airbrush, then let it crystallize.
- qb Spray the entire mold with red cocoa butter, clean the excess and let it crystallize.
- qb Lastly, the mold with the white cocoa butter, clean the excess and let it crystallise.
- qb Temper the Sinfonia 68% dark chocolate at 31°C. Fill a bar-shaped polycarbonate mold with the tempered chocolate.
- qb Shake the mold to remove air bubbles and invert to remove excess chocolate.
- qb Remove excess and allow to crystallise.

## Final composition

Fill the chocolate shell 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.



**RECIPE CREATED BY:**

**FRANCESCO MAGGIO**

CIOCCOLATIERE