

SNACK BAR: HAZELINO

Intermediate level



RECIPE CREATED BY:

Lars Vierhout

Pastry Chef

CRUNCHY LAYER

PRALIN DELICRISP CLASSIC	1200g	Melt CHOCOSMART MILK CHOCOLATE at 35 degrees and then add PRALIN DELICRISP CLASSIC. The ratio between chocosmart and pralin delicrisp must always be 40% / 60% of the total product. Place a sheet of acetate on a rigid plate, and a Frame with a size of 36cm x 36cm and a height of 0.5cm into which 2kg of mixture will be poured. Place in a crystallizer at about 15 degrees until completely cooled. Place a light layer of chocolate on the bottom, once solidified, before cutting it with the guitar.
CHOCOSMART CIOCCOLATO LATTE	800g	

FILLING

SINFONIA NOCCIOLATO BIANCO	300g	Melt SINFONIA NOCCIOLATO BIANCO at 45 degrees and add the butter and NOCCIOLATA BIANCA. With the help of a guitar cut rectangles of 2.5cm x 8cm With a pastry bag and a smooth round nozzle n ° 8, dress a spiral of ganache in the center of each bar.
NOCCIOLATA BIANCA	50g	
unsalted butter 82% fat	50g	

FINAL COMPOSITION

With the help of an enrobing trolley, cover each bar with SINFONIA CIOCCOLATO AL LATTE 38% and before the complete crystallization of the chocolate, while the bars cross the trolley, make strips of SINFONIA CIOCCOLATO BIANCO with the help of a bag. few.
Decorate with CRISPIES MIX 57405

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