



SNACK BAR FRANUÍ

👤 Basic level

Recipe for preparing the Snack Bar Franuí.

PREPARATION

INGREDIENTS

[pralin delicrisp fruits rouges](#)

[joycream franuí white](#)

[joycream franuí milk](#)

bon bon franuí

[joycouverture extra choc milk](#)

PREPARATION

120g

150g

150g

27

qb

- Melt the PRALIN DELICRISP FRUITS ROUGES and pour it evenly onto the bottom of a silicone mold (18×18 cm).
- Blast freeze for approximately 10 minutes.
- Pour JOYCREAM FRANUÍ WHITE directly over the PRALIN DELICRISP FRUITS ROUGES and blast freeze for 10–15 minutes.
- Pour a layer of JOYCREAM FRANUÍ MILK over the JOYCREAM FRANUÍ WHITE and blast freeze for another 10–15 minutes.
- Remove the frozen slab and cut it with a smooth knife into strips measuring 6×18 cm.
- Then, every 2 cm, cross-cut with the knife to obtain 27 bars of 2×6 cm each.
- Cut the remaining FRANUÍ bon bons in half (total: 54 halves).
- Place two FRANUÍ halves on top of each bar, on the coating, to ensure stability.
- Melt the JOYCOUVERTURE EXTRA CHOC MILK to approximately 30 °C and pour it into a bowl.
- Dip one bar at a time, using a dipping fork or skewer.
- Allow the coating to crystallize and remove any excess.
- Store the product at a temperature between –13 °C and –20 °C. The bars are ready for immediate tasting.