



SNACK BAR FRANÚÍ

chef 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.