

COCONUT BAR

Intermediate level

Recipe to recreate the flavor of the famous Bounty using our Chococream Coconut.



RECIPE CREATED BY:

Davide Lista

Pastry Chef

SHELL

Colored Cocoa Butter - White	qb
Reno X Dark 54,5%	qb
Alternatively	
Reno X Milk 33,6%	

- Create small dots using a brush and white cocoa butter.
- Allow to dry completely.
- Coat with tempered chocolate at the following temperatures:
  - Reno X Dark Chocolate: 30–31°
  - Reno X Milk Chocolate: 28–29°

SHORTCRUST PASTRY BASED

Top Frolla	1000g
Butter 82% m.g.	400g
Eggs	100g

- Mix all the ingredients in a stand mixer with the paddle attachment until the dough is well combined.
- Place in the refrigerator for at least one hour.
- Roll the dough to a thickness of about 3 mm.
- Cut rectangles slightly smaller than the size of the bar mold.
- Bake between two perforated silicone mats in a ventilated oven at 160°C for 10 minutes.

FINAL COMPOSITION

Chococream Coconut	qb

- Fill the mold with Chococream Coconut, leaving space for the shortcrust rectangle.
- Cover with the shortcrust pastry.
- Allow to stabilize in the refrigerator.
- Coat the bars with the chocolate used for the shell.

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Extraordinary made simple.