



# 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

Reno X Dark 54,5%

Alternatively

Reno X Milk 33,6%

qb

qb

- 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

Butter 82% m.g.

Eggs

1000g

400g

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.

**irca**  
GROUP

Extraordinary  
made simple.

## 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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