



BAD TO THE BONE BAR

CHOCOLATE BAR

INGREDIENTS

RENO X CIOCCOLATO FONDENTE 54,5%

To Taste

PREPARATION

Splatter the mold with Chef Rubber silver and white cocoa butter

Temper and fill chocolate bar molds with Reno x dark 54%. Leave to crystallize

FINAL COMPOSITION

- Temper and fill letter molds with reno x white 28% spelling out “bad to the bone” and let crystallize
- Combine silver luster dust with lemon juice and brush letters until fully covered in silver
- Place 2 skeleton hands and the letters on the chocolate bar as desired



RECIPE CREATED FOR YOU BY **NALAH TANN-WILSON**

PASTRY CHEF AMERICAS