

SOFT BARS

DELICIOUS BARS WITH INCLUSIONS

DIFFICULTY LEVEL B B







LEMON & PISTACHIO BAR

| INGREDIENTS | | PREPARATION |
|-----------------------------|--------|--|
| NOBEL BIANCO - MELT AT 40°C | g 1000 | Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize. |
| COVERCREAM LIMONE | g 700 | |
| WHOLE ROASTED PISTACHIOS | g 700 | |

CARAMEL BISCUIT BAR

| INGREDIENTS | | PREPARATION |
|-----------------------------|--------|--|
| NOBEL BIANCO - MELT AT 40°C | g 1000 | Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize. |
| JOYCREAM CARAMEL BISCOTTO | g 700 | |

CRUNCHY BITTER BAR

| INGREDIENTS | | PREPARATION |
|-----------------------------|--------|--|
| NOBEL BITTER - MELT AT 40°C | g 1000 | Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize. |
| PASTA BITTER | g 700 | |
| CRUNCHY BEADS MIX | g 700 | |



COCONTY BAR

| CUCUNIY BAR | | |
|--|----------|--|
| INGREDIENTS | | PREPARATION |
| NOBEL BITTER - MELT AT 40°C | g 1000 | Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize. |
| JOYCREAM COCONTY | g 700 | |
| | | |
| ALMOND & HAZELNUT BAR | | |
| INGREDIENTS | | PREPARATION |
| NOBEL LATTE - MELT AT 40°C | g 1000 | Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize. |
| PRALINE AMANDE NOISETTE | g 700 | |
| ROASTED ALMONDS | g 350 | |
| NOCCIOLE INTERE TOSTATE | g 350 | |
| | | |
| PEANUT BAR | | |
| INGREDIENTS | | PREPARATION |
| NOBEL LATTE - MELT AT 40°C | g 1000 | Mix all the ingredients together, then slowly pour the mixture into suitable moulds and let crystallize. |
| JOYCREAM NOCCIOLINA | g 700 | |
| | | |
| COATING AND DECORATION | | |
| INGREDIENTS | | PREPARATION |
| RENO CONCERTO CIOCCOLATO BIANCO 31,4% - TEMPERED | To Taste | Spread the three types of chocolate onto three different acetate sheets. |
| RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - TEMPERED | To Taste | |

To Taste



RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58% - TEMPERED

FINAL COMPOSITION

Remove the bars from the moulds and make them stick to the chocolate of the same type.

Let crystallize, then cut into the desired dimensions.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

