

68% DARK CHOCOLATE BAR WITH CASHEWS AND CRANBERRIES

RECIPE FOR 10 CHOCOLATE BARS (100G EACH)

DIFFICULTY LEVEL B B B







STEP 1

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 1000	Temper SINFONIA FONDENTE 68%, cast in a proper polycarbonate mould and shake gently for a
CASHEWS	g 15	few seconds in order to remove any bubble.
DRIED CRANBERRIES	g 15	Spread cashews and cranberries, then make them stick.
		Let crystallize at 15°C until the chocolate bar is fully detached, then remove it from the mould.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

