

SNACK BAR: SPECULATA

CRUNCHY LAYER

INGREDIENTS		PREPARATION
PRALIN DELICRISP CARAMEL FLEUR DE SEL	g 1200	Melt CHOCOSMART CARAMEL CRUMBLE at 35 degrees and then add PRALIN DELICRISP
CHOCOSMART CARAMEL CRUMBLE	g 800	CARAMEL FLEUR DE SEL
		The ratio between chocosmart and pralin delicrisp must always be 40% / 60% of the total product.
		Place a sheet of acetate on a rigid plate, and a Frame with a size of 36cm x 36cm and a height of
		0.5cm into which 2kg of mixture will be poured.
		Place in a crystallizer at about 15 degrees until completely cooled.
		Place a light layer of chocolate on the bottom, once solidified, before cutting it with the guitar.

FILLING

INGREDIENTS		PREPARATION
JOYCREAM SPECULOOS	g 500	Melt the chocolate at 45/50 degrees and add JOY CREAM SPECULOOS.
SINFONIA CIOCCOLATO AL LATTE 38%	g 250	The relationship with JOY CREAM SPECULOOS must always be double the amount of chocolate.
		With the help of a guitar cut rectangles of 2.5cm x 8cm
		With a pastry bag and a smooth round nozzle n $^\circ$ 8, dress a cylinder of ganache in the center / side
		of each barrett



CHOPPED BISCUITS

INGREDIENTS

PREPARATION

To Taste

Before covering, it is possible to place some crumbled Speculoos biscuits on top of the bar

FINAL COMPOSITION

With the help of an enrobing trolley, cover each bar with SINFONIA CIOCCOLATO AL LATTE 38%

Decorate with Dobla Cinnamon 77309 and Star Anise 77308



RECIPE CREATED FOR YOU BY LARS VIERHOUT

CREATIVE PASTRY CHEF AND MIXOLOGIST

