# SPECULOOS BAR



## DARK CHOCOLATE OUTER SHELL

**INGREDIENTS** 

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%

BURRO DI CACAO - YELLOW - TEMPERED AT 28°C

BURRO DI CACAO - WHITE - TEMPERED AT 28°C

#### **PREPARATION**

-Decorate the polycarbonate mould creating some drops made of yellow and white coloured cocoa butter. Immediately spray them with compressed air to blend the colours.

-Create a thin outer shell using tempered SINFONIA FONDENTE 68% and wait until it is completely crystallized.

### **TOFFEE SPECULOOS SOFT GANACHE**

INGREDIENTS		PREPARATION
TOFFEE D'OR CARAMEL	g 100	-Bring to a boil the water and add TOFFE D'OR and mix well. Add the JOYCREAM and mix well.
JOYCREAM SPECULOOS	g 200	-To obtain a more balanced taste, it is suggested to blend half of the JOYCREAM SPECULOOS.
WATER	g 25	

## **CARAMEL FILLING**

INGREDIENTS		PREPARATION
CHOCOSMART CARAMEL CRUMBLE	To Taste	-Melt CHOCOSMART at 28-30°C



## FINAL COMPOSITION

- -Fill each bar with a first layer (60 grams) of toffee speculoos soft ganache and then add a second layer of caramel filling (50 grams). Leave a small space for the closure.
- -Let it cool down at 15-16°C for 15 minutes.
- -Close the bar with tempered SINFONIA FONDENTE 68%.



RECIPE CREATED FOR YOU BY **DAVIDE LISTA** 

PASTRY CHEF

