# WHITE CHOCOLATE AND APRICOT BARS

### **CHOCOLATE SHELL**

INGREDIENTS		PREPARATION
BURRO DI CACAO - COLORED RED, TEMPERED AT 28°C	g	In a polycarbonate mold refrigerated at 18°C, spray small circles of red cocoa butter inside the mold
BURRO DI CACAO - COLORED ORANGE, TEMPERED AT 28°C	g	using a compressor and an airbrush and allow to crystallise.
SINFONIA CIOCCOLATO BIANCO 33%	g	Spray small circles of orange cocoa butter inside the mold, using a compressor and an airbrush, and
		let them crystallize.
		Spray the entire mold with white cocoa butter, clean the excess and let it crystallize.

### STEP 2

## **INGREDIENTS**

CARAMELIZED ALMOND PIECES - ALMOND BRITTLE g

DEHYDRATED FRUITS To Taste

#### FINAL COMPOSITION

Temper the Sinfonia white chocolate at 28.5°C, add 5% Almond Brittle

Pour into the appropriate polycarbonate moulds, vibrate them for a few seconds to eliminate any air bubbles.

Adhere the Apricot HG and the Almond Brittle.





## RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF

