

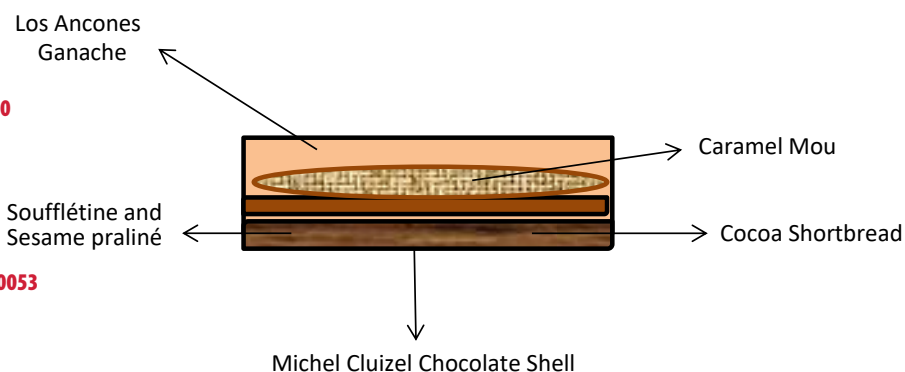
CHOCO BAR

COMPOSITION

- Cocoa shortbread biscuit
- Caramel mou
- Soufflétine® Sésame praliné
- Los Anconès Ganache
- **Dark Mini Rectangle chocolate cup F06.23220**

Decorations

55% Dark Elianza® chocolate couverture F06.20053
on a transfer for closing top part



Cocoa shortbread pastry

210 g	Plain flour
40 g	Cocoa powder COC6250
150 g	Unsalted butter
90 g	Icing sugar
2 g	Salt
34 g	Egg yolk

Sieve the dry ingredients. Rub in the rest of the ingredients. Add the egg yolk and form the dough. Wrap the dough and refrigerate for 2 hours. Laminates the dough 0,4 cm. Cut and bake for 13 minutes at 165° C.

Caramel mou vanille

216 g	Sugar
163 g	Cream 35%
27 g	Glucose syrup GLU405
0.35 g	Sodium Bicarbonate
1	Vanilla
2 g	Salt
45 g	Butter
50 g	35% Milk Elianza® chocolate couverture F06.20404, SPECIAL ORDER

Bring to boil the cream, vanilla, sodium bicarbonate, glucose and half of the sugar. Once boiling point, remove and let infuse for 10 minutes. Strain. Caramelize the other half of sugar at 170°C and then deglaze with the previous mixture still warm. Cook again until 110°C. Add the salt. Then add the chocolate and the butter. Let to melt and emulsify. Cover with wrap film and keep 24 hours before using.

Soufflétine® Sésame praliné

250 g	Almond and hazelnut Praliné SPECIAL ORDER F06.21065
90 g	35% Milk Elianza® chocolate couverture F06.20404, SPECIAL ORDER
25 g	Soufflétine® F06.21820
30 g	Cocoa powder COC6250
15 g	Roasted sesame seeds

Melt chocolate and cocoa butter separately and then mix together. Mix praline at 24°C and roasted sesame seeds using the Robot Coupé or Thermomix. Mix previous mixtures until combined. Pour into the soufflétine and mix to combine.

Los Anconès ganache

250 g	Cream
50 g	Invert sugar PC002
25 g	Sorbitol
175 g	Butter
322 g	Dark Los Anconès Plantation chocolate couverture F06.20496

Do a traditional ganache.

Finishing

Place the shortbread at the bottom of the chocolate Shell. On top pour some Soufflétine® praliné and let to set. Then pipe some “caramel mou” on top of the praline. Pipe the ganache on top and let to crystallize. Close with the tempered chocolate and a transfer sheet.