

Snaking bars

- Inspired around the 3 kings, where this 3 bars brings a festive twist to snacking. - 3 main flavors that bring fall & winter essence to the forefront, using spiced orange, chestnut and vanilla. - Reason for use of chocolate decoration and/or fillable. - Like the 3 kings, the bronze crumble resonates with elegance and gifting and these are exactly what they are.



Recipe

Spiced Orange Bar

~~200g~~ cream
Bianco
~~5g~~ Orange
Zest
~~10g~~ Joy
paste
Arancia
All 1g
Spice
~~5g~~ Honey
~~10g~~ Praline
Delicrisp
Blanc
~~5g~~ Sinfonia
Cioccolato
Bianco
~~100g~~

Spiced Orange Bar

Combine Chococream Bianco, orange zest, JoypasteArancia, honey and all spice to make a smooth orange cream. Place in piping bag for filling. Melt SinfoniaCioccolato Bianco and Praline Delicrisp Blanc to 40°C, pipe a layer into bar cavity, then top off with a layer ofcream. Seal bar off with Sinfonia Cioccolato Biancochocolate.

Vanilla Bar

~~250g~~ cream
Bianco
~~5g~~ Joy
paste
Vaniglia
Lem 2g
Zest
~~100g~~

Vanilla Bar

Combine all ingredients together and fill the bar cavity. Pipe a line of Joypaste Vaniglia in base and then fill with Chococream Bianco. Seal bar off with Sinfonia CioccolatoBianco chocolate.

Chestnut

Chestnut Bar

Bar

~~100g~~
Chestnut

~~200g~~
Puree

~~200g~~
Pasta

~~25g~~
Gianduia

~~25g~~
Joy Zeste

~~10g~~
Vanglia

~~10g~~
Toffee

~~4g~~
D'or

~~4g~~
Orange

~~10g~~
Zest

~~10g~~
Delicrisp

~~50g~~
Minuetto

~~50g~~
latte

~~38%~~
Santo

~~38%~~
Domingo

~~38%~~
38%

~~50g~~
Minuetto

~~50g~~
Fondente

~~70%~~
Ecuador

~~70%~~
70%

~~155g~~
Total

Combine Chestnut Puree, Pasta Gianduia, oypasteVanglia, orange zest and Toffee D'or to smooth cream,place in piping bag ready for filling. Melt Delicrisp andMinuetto latte Santo Domingo 38% chocolate to 45°C. At30°C line a thin layer into bar cavity, followed by chestnutcream. Seal the bar off with Minuetto Fondente Ecuador 70%.

Assembly, layout and finishing

Line the bar moulds by spray a thin layer of gold cocoa butte, repeat twice and crystalise. Temper white chocolate and create a thin wall cavity in the bar mould. Fill with the desired creams and finish with decorating with Bronze crumble or alternatively use the Chocolate Chestnut, Chocolate Vanilla Pod, and Chocolate Orange decoration to connect the flavors. Thats the Dobra Touch!

Enjoy this exciting recipe.

Featured Product(s)



**Chocolate
orange**



Chestnut



**Chocolate
vanilla pod**



**Bronze
crumble**