

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.



Recept

Spiced Orange Bar

200g Chococream Bianco
50g Orange Zest
10g Joypaste Arancia
1g All Spice
10g Honey
10g Praline Delicrisp Blanc
50g Sinfonia Cioccolato Bianco
266g

Spiced Orange Bar

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

Vanilla Bar

250g Chococream Bianco
5g Joypaste Vaniglia
2g Lemon Zest
257g

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.

Chestnut

Bar

- Chestnut
- Puree
- Pasta
- Gianduia
- Joypaste
- Vaniglia
- Toffee
- D'or
- Orange
- Zest
- Delicrisp
- Minuetto
- latte
- Santo
- Domingo
- 38%
- Minuetto
- Fondente
- Ecuador
- 70%
- 1556g**

Chestnut Bar

Combine puree, Pasta Gianduia, Joypaste Vanglia, orangezest and Toffee D'or to smooth cream, place in piping bagready for filling. Melt Delicrisp and Minuetto latte SantoDomingo 38% chocolate to 45°C. At 30°C line a thin layerinto bar cavity, followed by chestnut cream. Seal the baroff with Minuetto Fondente Ecuador 70% Chocolate.

Assembly, layout and finishing

Line the bar molds 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 mold. 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 Dobla Touch!

Enjoy this exciting recipe.

Featured Product(s)



Chestnut



Chocolate
vanilla pod



Bronze
crumble